

MURRELS  
TWO BOOKES  
OF *17<sup>th</sup> Ed*  
COOKERIE  
AND  
CARVING.

The seventh time printed, with  
new additions.

LONDON,  
Printed by *Ja. Fl.* for *Rich. Marriot*,  
and are to be sold at his shop in St.  
Dunstons Church-yard. 1650.

*29*

*Jos: Banks*





# A NEW BOOK OF COOKERIE.

Wherein is set forth a most perfect direction to furnish an extraordinary, or ordinary Feast, either in  
*Summer or Winter.*

---

Also a Bill of Fare for Fish-dayes  
Fasting-daies, Ember-weeks, or Lent.

---

And likewise the most commendable  
fashion of Dressing, or Sowing, either  
Flesh, Fish, or Fowle: for making  
of Gellies, and other Made-dishes for  
service, to beautifie either Noble-  
mans or Gentlemans Table.

---

Together with the best and newest Art  
of Carving and Sewing.

---

All set forth according to the now new  
*English and French fashion:*

By JOHN MURRELL:

# NEW BOOK

## OF COOKERY.

Whereto is set forth a most per-  
fect direction to furnish an exor-  
dinary, or ordinary Feast, either in

*For want of*

And likewise the most commodious  
Manner of Dressing or Serving either  
Hish, Fowl, or Poultry: for making  
of Omelets, and other small dishes for  
the Table, and for the use of the  
Kitchen, or for the use of the

Together with the best and newest  
of the Art, and the

All the Art, and the

By John M...



TO  
THE VERTUOUS

and well accomplished

Gentlewoman *M<sup>rs</sup> Martha*

*Hayes* (Daughter to the hono-

rable *S<sup>r</sup> Thomas Hayes* Knight,

late Lord Maior of the City

of *London* : ) health and

happinesse.



F this *Name* and *Na-*

*ture* (worthy Gentle-

woman) many smal

*Books* and *Pamphlets*

have heretofore been publi-  
ed, the most of which never-

thelesse have instructed rather

how to marre then make good

Meate : but this (in credit of

A 3 my

my

*The Epistle Dedicatory.*

my knowledge, and strict ob-  
servation in Travell) is experi-  
mentally such as it pretends to  
be in the Title Page thereof.  
Whereof I can say but this, and  
this it will perform, for the say-  
er, That it gives each Meate his  
right for the manner of dres-  
sing; Each dish his due, for the  
order of serving: and both good  
proofof my desire to please  
and profit in the publishing. So  
referring it to your worthy per-  
usall, and my self to your favour-  
able opinion, I ever remaine,

London,  
July 20.  
1638.

Yours no lesse humbly  
then truly devoted,

you

A JOHN MURREL



## The first Booke of Cookery.

**B**y reason of the generall ignorance of most men in this practise of Catering, I haue set downe here a perfect Direction how to set forth an extraordinary Dyet for the Summer season, when these things mentioned may easily be had. It serueth also for a Direction for a Bill of fare: and also for a perfect direction for the seruing of dinner orderly, twenty Dishes to your first Course, and as many to the second Course to the same Course, and ten to the third Course: so that in all you haue fifty dishes to your Course. For the boords end you may leaue out some of the costliest dishes: if you haue ten or twelue for the boords end it is sufficient. If you cannot come by all these things named, then you may place some other thing at your discretion in the place, so that it be not grosse meate, for grosse meate disgraceth the Feast.



Also, another Direction for another service for the Winter season, of twenty Dishes to the first messe, and as many to the second Course to the same messe: so that in all there be forty Dishes to the messe although it be contrary to the other service of the Summer season. And you may take of these meates half so many to the boords end, and it will be sufficient both for the first and the second: but if your persons be of equall dignitie, then serve your first messe, and the boords end, all as one alike equally.

A third Direction for a common ordinary service of ten or twelve dishes to a messe, to your first messe, & as many to the second Course to the same messe, so that in all there will be twenty dishes to your messe: but to your boords end six or eight, according as your boord will hold. If any of these meates named be wanting, then you may place some other that you have ready at hand,

These Directions serve both for a Bill of fare, and to serve out your meat in good order: it is also a direction to young practitioners which understand not these businesses.



A Bill of service for an extraordinary  
Feast for Summer season, 50.

dishes to a Messen

- 1 **A** Grand Sallet
- 2 **A** boyld Capon
- 3 **A** boyld Pike
- 4 **A** dish of boyld Pea-chickens, or Par-  
tridges, or young Turkey Chicks
- 5 **A** boyld Breame
- 6 **A** dish of young Wild-ducks
- 7 **A** dish of boyld Quattles
- 8 **A** Florentine of pul-paste
- 9 **A** forc'd boyld meat
- 10 **A** hanth of Venison roasted
- 11 **A** Lombard Pye
- 12 **A** Swan
- 13 **A** Fatone or Kid, with a panning in  
his belly, or for want of a Fatone you  
may take a Pigge and fley it.
- 14 **A** Pasty of Venison
- 15 **A** Bustard
- 16 **A** Chicken Pye
- 17 **A** Pheasant or Pouteres
- 18 **A** Potato Pye
- 19 **A** Couple of Capones
- 20 **A** set Custard

The

## The second Course.

- 1 **A** Quarter of a Kid.
- 2 **A** boyld Carpe.
- 3 **A** Heron oz Bitter.
- 4 **A** Congers head boyled, oz Lyons.
- 5 **A** Hartichoake pie.
- 6 **A** dish of Ruffs oz Godwits.
- 7 **A** cold bak't meate.
- 8 **A** sowst pigge.
- 9 **A** Gull.
- 10 **A** cold bak't meat.
- 11 **A** sowst pike, Breame, oz Carp.
- 12 **A** dish of partridges.
- 13 **An** Ojengado ppe.
- 14 **A** dish of Quatles.
- 15 **A** cold bak't meate.
- 16 **A** fresh Salmon, pearch oz Pullet.
- 17 **A** Quodling Tart, Cherry oz Goose-  
bery Tart.
- 18 **A** dyed Peates tongue.
- 19 **A** Sole of Sturgeon.
- 20 **A** sacket Tart of pastasse.

# of Cookery.

5

The third course for the same

Messe.

- 1 **A** Dish of Petwels
- 2 **A** Dish of Peaches
- 3 A dish of green Pease, if they be dainty
- 4 **A** Dish of Potrels
- 5 A dish of Partichoakes
- 6 A dish of buttered Crabs
- 7 A dish of Pratones
- 8 A dish of Lobsters
- 9 A dish of Anchovies
- 10 A dish of pickled Oysters.

Another direction for a Bill of fare for  
Winter season, and also serveth to set  
forth your meat in order,

- 1 **A** Shield or Collar of Pratones
- 2 **A** Ballet
- 3 A boyled Capon
- 4 A boyled Cornet
- 5 A boyled Gallard
- 6 A roasted boyled meate
- 7 A roasted Peates-tongue with a pud-  
ding in it
- 8 A made dish of pastysse

6 A

- 9 A Shoulder of Mutton with Olives  
and Capers  
10 A Chine of Beefe  
11 A dish of Chervets of Meale  
12 A Swan or Goose  
13 An Olive-Pie  
14 A Pigge  
15 A Loyne of Meale or a Legge of mutton  
16 A Larke or a Sparrow-pye  
17 A Turkey  
18 A Pastie of Venison  
19 A Capon  
20 A Custard

The second course for the dinner  
some messes

- 1 A Young Lamb or Kid  
2 A couple of Rabbits  
3 A Chickato fryde or bak'd  
4 A roasted Mallard  
5 A brace of Partridges  
6 A Chicken-Pye  
7 A brace of Woodcockes  
8 A couple of Teales  
9 A cold bak'd meate  
10 A dish of Plovers

- 11 A dish of Snites
- 12 A cold bak'd meat
- 13 A dish of Larkes
- 14 A Quince, or Warden-Pye.
- 15 A dyde Peates-tongue
- 16 An Oyfter-Pye
- 17 A dish of Puffes
- 18 A Sole of Sturgeon
- 19 A laid Tart, of pul-paste and lucket
- 20 A dish of pickled Oyfters.

The first Course for a small common  
Service of Meate, to direct them which  
are unperfect to bring them to  
further knowledge of  
greater Service.

- 1 **A** Boyld Capon or Chicken
- 2 A Legge of Lambe farc'd of the  
French fashion, or neates-tongue
- 3 A boyld Gallard or Rabbet
- 4 A dish of boild Olives of Weale, or  
Collops and Egges
- 5 A piece of roast Beefe
- 6 A dish of Chewets of Weal, or putton-  
pyes, if it be Winter, but if it bee  
summer an Olive-pye



- 7 A legge of Mutton roasted whole, or a  
Loyne of Meale, or both
- 8 A pigge
- 9 A Swan, Goose, or Turkey
- 10 A pasty of Venison, or a forequarter of  
Mutton, or a fat rumpe of Beefe
- 11 A Capon, pheasant, or Hearn
- 12 A Custard.

A second Course to the same  
dyer.

- 1 **A** Quarter of Lambe
- 2 A couple of Rabbits
- 3 A Mallard, Teale, or Widgeon
- 4 A brace of partridges or Woodcocks
- 5 A Chicken or pigeon-pye
- 6 A dish of plovers or Snittes
- 7 A couple of Chickens
- 8 A Warden or Nuttace-pie
- 9 A sowst pig or Capon
- 10 A Cherrie or a Gooseberrie Tart, or a  
Quarter-Tart of pippins
- 11 A dish of some kind of sowst-fish
- 12 Lobsters or pickled Oysters.



A Table of Direction for a Bill of  
fare for fish-daies, and Fasting dayes,  
Ember-weekes, or Lentr.

The first Course for the same dyet.

- 1 **A** Dish of Butter
- 2 **R**ice pike
- 3 **B**uttered Egges
- 4 **S**tew'd Oysters
- 5 **A** boyled Rochet or Garnet
- 6 **A** boyld Sallet of Herbs, or of Car-  
rets
- 7 **A** boyld pike
- 8 **B**uttered Loaves
- 9 **C**heebets of Ling or Stockfish
- 10 **A**nother Sallet
- 11 **S**tew'd Trouts, or Smelts
- 12 **A** dish of buttered Stockfish
- 13 **S**alt Cele, or white-herring
- 14 **A** Sole of Ling
- 15 **A** Skirret-pye
- 16 **B**uttered Flounders or plaice
- 17 **A**n Cele or Carpe-pye
- 18 **H**addocks, Fresh-Cod, or Whittling
- 19 **S**alt Salmon
- 20 **A** Custard

The

The second Course for this dyet.

- 1 **A** Boyld Carpe
- 2 **A** Spitchcockes of Celes
- 3 **F**ryde Stockfish
- 4 **W**oyld Celes
- 5 **B**akte Puffes
- 6 **A** roasted Cele
- 7 **B**attered Parsnips
- 8 **F**ryde Oysters
- 9 **W**hancht wanchet in a Frylingpan
- 10 **A** fryde Rochet
- 11 **A**n Oyster-pye
- 12 **F**ryde Smelts
- 13 **A** Wippin-pye
- 14 **F**ryde Flounders
- 15 **B**attered Crabs
- 16 **F**ryde Skreets
- 17 **A** Tart of Spynage or of Carrets
- 18 **C**onger
- 19 **L**obstar or Prawnes
- 20 **P**ickled Oysters.

If your Messe be halfe so much for the  
boords end, it will bee enough both for the  
first and second course.



To boyle a Capon Larded with  
Lemmons on the French  
fashion,

**S**cald your Capon, and take  
a little dustie Oatmeale to  
make it boyle white. Then  
take two or three ladlesfull  
of sputton broth, a fagot of  
sweet Herbs, two or three Dates, cut in  
long peeces, a few parboyled Corrans, a lit-  
tle whole Pepper, a Peece of whole  
Gace, and one Nutmeg. Thicken it with  
Almonds. Season it with Terjace, Su-  
gar, and a little sweet Butter. Then  
take up your Capon, and larde it very  
thicke with a preserved Lemmon. Then  
lay your Capon in a deep spert-dish for  
boyled meates, and poure the broth upon  
it. Garnish your dish with Duckets and  
preserved Barberries.

To sowce a Pigge.

**S**cald a large Pigge, cut off his head  
and slit him in the middell, and take  
out

out his bones, and wash him in two or three warme waters. Then collar him up like bratone, and sowe the collars in a faire cloath. Then boyle them very tender in the faire water, then take them up and throw them in faire water and salt untill they be cold, for that will make the skinne white. Then take a pottle of the same water that the Pigge was boyled in, and a Pottle of White-wine, a race of Ginger sliced, a couple of Nutmegs quartered, a spoonfull of whole Pepper, five or six Bay-leaves: seethe all this together: when it is cold, put your Pigge into the souce-drinke, so you may keep it halfe a yeare, but spend the head.

To sowce Oysters.

**T**ake out the meat of the greatest Oysters: save the liquor that commeth from them, and straine it into an earthen Dishkin: put into it halfe a pinte of white-wine, and halfe a pinte of White-wine Vinegar: put in some whole Pepper, and sliced Ginger. Boyle all these together with two or three Cloaves, when it hath boyled a little, put in your Oysters, & let them boyle two or three walmes, but not too

too much: Then take them up, and let the  
syrup stand untill it be cold: then put in  
your Dysters, and so you may keepe them  
all the year.

To sowce a Pike, Carpe, or  
Breame.

**D**Rain pour Fish, but scale it not: take  
the Liver and the refuse of it, cut the  
said refuse, and wash it. Then take a bot-  
tle of faire water, and a quart of white-  
wine, and a faggot of sweet beeches: so  
soon as you see your wine boyle, throw in  
your Fish with the scales on, and when  
you see your Fish boyle, poure in a little  
Vinegar, and it will make your Fish crisp.  
Then take up your Fish, and put it in a  
Tray. Then put into the liquor some  
whole pepper, a little whole Ginger, and  
when it is boyled together well with a  
little Salt, and cold, put in your Fish into  
an earthen panne: when you serue it in,  
serue Bally in Bawcers, with a little fine  
Ginger about the Bawcers, and  
Fennell on your Fish.

To



To boyle Flounders or Gudgeons on the  
French fashion.

**B**oyle a pinte of White-Wine, and a  
pinte of faire Water, a few sweet  
Hearbes, tops of Thyme, sweet Mar-  
joram, winter Savory, tops of Rosemary,  
a peece of whole Gace, a little Parsly  
pickt small: when all is boyled well  
together, put in your Fish, and scum it  
well. Then put in a little crust of man-  
chet, a quarter of a pound of sweet But-  
ter. Season it with Pepper, and Wer-  
joyce, and so serve it in.

To boyle a Gurnet on the French  
fashion.

**D**raw your Gurnet, & wash it clean,  
boyle it in water and salt, with a fa-  
got of sweet Hearbs: then take it up, and  
powze upon it Wersoyce, Nutmeg, But-  
ter, & Pepper: thicken it with the yolkes  
of two new layd Egges. All this be-  
ing powzed upon your Fish, garnish  
your dish with preserved Barberries,  
or a sliced Orange,

To



To boyle a Legge of Mutton on the  
French fashion.

**C**ut out all the meat at the But end,  
cleaving the bone still in. Mince it  
small with Beefe Suet, and Marrow.  
Then take sweet Cream, yolks of Eggs,  
a few Raisins of the Sunne, two or three  
Dates minced, a little grated Bread.  
Season it with Pepper, Salt, and Nut-  
megge: then worke it stiffe, like a Pudd-  
ing, and cram it in againe. Then stue  
it in a Pot with a Marrow bone, and a  
knuckle of Meale: serbe the Legge by it  
selfe, and your knuckle in stued broth and  
your Marrow-bones upon Brags, with  
Carrets, and Pepper.

To hash a Legge of Mutton on the  
French fashion.

**P**arboile your Legge, and take it up, &  
pare off some thin slices & prick your  
Legge through, and let out the grabe on  
the slices: then bruise sweet Hearbs with  
the back of a Ladle, and put in a peece of  
sweet Butter: Season it with Mergence  
& Pepper: and when your Mutton is boy-  
led, pour it on it, & serbe it so to the Table.

To roast a legge of Mutton, on the  
French fashion.

**P**are all the skine as thin as you can,  
Lard it with sweet Lard, and sticke  
about it a dozen Cloves: when it is half  
roasted, cut off thre or foure thin peeces,  
grinde it small with a few sweet hearbes  
and a litle beaten Ginger: put in a table-  
full of Claret-wine, a piece of sweet But-  
ter, two or thre spoonfulls of verjuice, a  
litle Pepper, a few parboyled Capers:  
when all this is boyled together, chop the  
yolk of an hard Egge into it. When y<sup>e</sup> legge  
your Legge, and serue it upon saues.

To roast a neates tongue on the  
French fashion.

**C**hop sweet hearbes fine, with a piece  
of a raw Apple, season it with pep-  
per, Ginger, and the yolk of a new laid  
Egge chopt small to mingle amongst it:  
then stiffe it well with that larding, and  
so roast it. The saues for it is Verjuice,  
Butter, and the juce of a Lemon, & a  
litle Mustegge. Let the tongue be in  
the saues when it goeth to the Table.  
Garnish

Garnish your Dish as you thinke fittest,  
or as you are furnished.

To boyle Pigeons with Rice on the  
French fashion.

**F**ill them to boyle, and put into their  
bellies sweet Herbs, viz. Parsley,  
tops of young Tymie: & then put the into a  
Potkin, with as much Sputton broth as  
will cover them, a piece of whole spate, a  
little whole Pepper: boyle all these to-  
gether untill your Pigeons bee tender.  
Then take them off the fire, and scum off  
the fat cleane from the broth, with a  
spoon, so; otherwise it will make it to  
taste ranke. Put in a piece of sweet Bat-  
ter: season it with Marjorice, Nutmeg,  
and a little Sugar, thicken it with Ryes  
boyled in sweet Cream. Garnish your  
Dish with preserved Barberries & White-  
ret roots, being boyled with Marjorice and  
Butter.

To boyle a Rabbet with Herbs on  
the French fashion.

**F**ill your Rabbet so; the boyling, and  
season it with a little sputton broth,  
white wine and a piece of whole spate:

then take Lettice, Spinage, Parsley,  
Winter Savory, Sweet Marjoram; all  
these being pickt. and washt clean, bruse  
them with the back of a Ladle (for the  
brusing of the hearbs will make the broth  
looke very pleasantly greene.) Thicken  
it with a crust of manchet, being steeped  
in some of the broth, and a little Sweet  
Butter therein. Season it with Mer-  
joyce, and Pepper, and serbe it to the  
Table upon Sippets. Garnish your dish  
with Warberries.

To boyle Chickens in white  
broth.

**T**Ruse your Chickens fit to boyle, as  
was before shewed in the Rabbits,  
cut two or three Dates in small peeces:  
take a peece of whole Pace: thicken your  
broth with Almonds: Season it with  
Merjoyce, and a little Pepper. Garnish  
your dish sides with Sweet Sucket and  
sugar, after you have seasoned your broth.  
In like sort you may boyle a Capon, but  
then you must put Parrow into your  
white broth. If you dislike Mutton-  
broth, then boyle it by it selfe in faire wa-  
ter till it turne as white as a Card. But  
the

the French men follow the other way, and it is the better.

To boyle a Teale or Wigeon on the French fashion.

**P**Arboyle either of these Fowles, and throw them in a Pail of faire water (for that taketh away the rancknesse of the flesh.) Then roast them halfe, and take them off the fire, & put sweet Hearbs in the bellies of them: lace them downe the breast, and stick them with two or three whole Clobs in the breast with your knife in every one of them so many. Then put them in a pipkin, with two or three ladlesfull of strong Putton-broth, a peece of whole Spice, two or three little Onions minst small. Whicken it with a toast of household bread: put in a peece of sweet butter as big as a Walnut: Season it with Pepper and Wersuyce.

To snore an old Coney, Ducke, or Mallard on the French fashion.

**P**Arboile any of these and halfe roast it, lanch them downe the breast with your knife, and sticke them with two or  
 OT thres



three Cloves, Then put them into a pipkin with halfe a pound of sweet Butter, a little White-wine, Meriuyce, a peece of whole Mace, a little beaten Ginger, and Pepper. Then mince two Onyons very small, with a peece of an Apple, so let them boyle softly, close covered, the space of two houres, turning them now and then. Serue them in upon Sippets.

Another way to boyle Chickens, or  
Pigeons with Gooseberryes  
or Grapes,

**B**oyle them with Mutton-Broth, and White-wine, a peece of whole Mace, put into the bellies of them sweet Herbs: when they be tender, thicken it with a peece of Manchet and two hard egg yolks strained with some of the same broth. Also put some of the same broth into a boyled-meat dish, with Meriuyce, Butter, and Sugar, and so boyle your Grapes or Gooseberryes in the dish close covered, till they be tender, & poure it on the breast of your dish.



To boyle a Chine of Matton or Veale,  
in sharp broth, on the French  
fashion.

**C**over your meate with faire water  
and a little White-wine, a peece of  
whole Spice, a Nutmeg quartered, a hand-  
full of Hearbs cleane pickt, and bruised  
with the back of a Ladle, young Lettice,  
Spinage, Parsley, tops of young Tyme:  
when all is boyled well together, thicken  
it with a crust of Panchet, and the yolke  
of a hard Eg, steeped in some of the same  
broth, and draw it through a strainer, and  
thicken your broth with it. Season it with  
a little Mesuyce and Pepper.

To boyle Larks or Spar-  
rowes.

**T**Russe them fit to boyle, and put them  
into a Dipkin with a Ladlesfull of  
Mutton broth, a peece of whole Spice, a  
quarter of a Nutmegge, a sagot of sweet  
Hearbs, and a little young Parsley pickt  
cleane and soxt: put your Parsley loose  
into your broth: season it with Mesuyce,  
Pepper and Sugar. Thicken it with the  
yolkes of two new laid Egges hard, & a  
peece

Peece of manchet, strained with some of  
the same broth, till they be tender. Gar-  
nish your dish as you will.



### Baked-meates.

A made dish of Coney Livers.

**P**arboyle three or foure of  
them, and then chop them  
fine with sweet Hearbes,  
the yolks of two hard Eggs,  
Season it with Cinamon,  
Ginger, and Nutmeg, and Pepper: put in  
a few parboyled Carrans, and a little mel-  
ted butter, and so make it up into little  
pastyes, scye them in a Fryingpan, shabe  
on Sugar, and serbe them to the boord.

A made dish of Sweet-bread.

**P**arboyle, or roast your Sweet-bread, and  
put into it a few parboyled Carrans,  
a minst Date, the yolkes of two new laid  
Egges, a peece of Manchet grated fine,  
Season

Season it with a little pepper, Salt, Nutmeg, and Sugar, wꝛing in the juyce of an Orange or Lemmon, and put it betweene two sheets of puff-paste, or any other good paste, and either bake it, or fry it, together you please.

A made dish of Sheepes tongues.

**B**oyle them tender, and slice them in thin slices: then season them with Cinnamon, Ginger, and a little Pepper, and put them into a Coffin of fine Paste, with sweet Butter, and a few sweet Herbes chopt fine. Bake them in an Oven. Then take a little Nutmeg, Vinegar, Butter, Sugar, the yolke of a new layd Egge, one spoonfull of Sacke, & the juyce of a Lemmon: boyle all these together on a chafing-dish of Coales, and put it into your Pye: thog it well together, and serve it to the Table.

A Florentine of a Coney, the wing of a Capon, or the Kidney of Veale.

**M**ince any of these with sweet Herbes, parboyled Corrans, a Date or two mince small, a peece of a preserved Orange or Lemmon, mince as small

as your Date. Season it with Ginger, Cinamon, Nutmeg, & Sugar: then take the yolkes of two new laid Egges, a spoonesfull of sweet Cresse, a peece of a short Cake grated and marrow cut in short peeces. Bake this in a dish betweene two leaves of pat-paste, put a little Rose-water to it before you close your paste. When it is baked, Chafe on Sugar.

A Fridayes Pyc, without either Flesh  
or Fish.

**W**ash greene Beets cleane, picke out the middle string, and chop them small with two or thre well relisht ripe Apples. Season it with Pepper, Salt and Ginger: then take a good handfull of Rastins of the Sunne, and put them all in a Coffin of fine Paste, with a peece of sweet Butter, and so bake it: but before you serbe it in, cut it up, and wring in the juice of an Orange and Sugar.

A Chewet of Stockfish:

**B**oyle watered Stockfish, and make it fit to be eaten: when it is cold take the whitest of the fish and mince it small: put in parboyled Carrans, Rastins of the Sunne,

Runne. Season it with Nutmeg, Pepper, Salt, and a peece of Sweet Butter. Bake it, but before you serve it in, cut it up, and wing in the juce of an Orange.

A Quarter-Tart of Pippins.

**Q**uarter them and lay them between two sheets of Paste: put in a peece of whole Cinamon, two or three bruised Cloves, a little sliced Ginger, Orngado, or only the yelloe outside of the Orange, a bit of Sweet Butter about the bignesse of an Egge, good Doze of Sugar, sprinkle on a little Rose-water. Then close your Tart, and bake it: Ice it before it goe to the boord, serve it hot. This Tart you may make of any put-paste, or short paste that will not hold the raising. If you bake in any of these kindes of pastes, then you must first boyle your Pippins in Claret-wine and Sugar, or else your Apples will be hard when your Crust will be burnt & dyed away. Besides the wine giveth them a pleasant Colour, and a good taste also. Though you boile your Pippins tender, take heed you break not the quarters, but bake them whole.

A



## A Gooseberry Tart.

**P**ick the stalkes of your Gooseberries, and the pips in the tops: put them in good Paste, with a little greene Ginger sliced in slices: cast on good store of Sugar and Rosewater, and so close them.

## A Cherry Pye.

**B**raise a pound of Cherries, and stamp them, and boyle the sirrup with Sugar. Then take the stones out of two pound: bake them in a set Coffin: Ice them, and serve them hot in to the boord.

## To make an Oyster Pye.

**S**ave the liquor of your largest Oysters, season them with Pepper and Ginger, and put them into a Coffin: put in a mince Onyon, a few Currans, and a good peece of Butter, Then poure in your sirrup and close it. When it is bak't, cut up the Pye, and put in a spoonesfull of Vinegar and melted Butter: Make it well together, and set it again into the Oven a little while: then take it out, & serve it in.

A made dish of Muscles and Cockles.

**P**arboyle them and take out the meat, and wash them very cleane in the water they were boyled in, & a little white-wine: mince them small with two or three yolkes of new-laid Egges. Season it with Pepper, Salt, and a little Nutmeg: then wring in the ioyce of an Orange, and put them betweene two sheetes of Paste, Cake it, Ice it, and use it: you may also fry them.

To bake Neates tongues to be eaten hot.

**B**oyle it tender, and pill off the skin, take the flesh out at the Butt-end: mince it small with Dre-suet, and Parrow. Season it with Pepper, Salt, Nutmegge, parboyled Carrans, and a minced Date cut in peeces. Take the yolkes of two new-laid Egges, and a spoonefull of sweet Creams, worke all together with a silver spoone in a Dish, with a little powder of a dyed Orange pill: sprinkle a little Marjorice ower it, and cast on some Sugar. Then thrust it in againe as hard as you can cram it. Bake it on a dish

in the Oven: baste it with sweet Butter, that it may not bake dry on the outside: when it is to be eaten, sawce it with Vinegar and Butter, Putmeg, Sugar and the sapce of an Orange.

A delicate Chewer.

**P**arboyle a peece of a Leg of Meele, and being cold, mince it with Beefe suet, and Marrow, and an Apple, or a couple of Wardens: when you have minst it fine, put a few parboyled Carrans, five Dates minst, a peece of preserved Orange-pill minst, Marrow cut in little square peeces: Season all this with Pepper, Salt, Putmeg, and a little Sugar: then put it into your Coffins, and so bake it. Before you close your Pye, sprinkle on a little Rose-water, and when they are baked have on a little Sugar, and so serve it to the table.

To make an Umble Pye, or for want of Umbles to doe it with a Lambes head and Purtnance.

**B**oyle your meat reasonable tender, take the flesh from the bone, & mince it small with Beefe-suet and Marrow, with

with the Butter, Lights, and Pound, season  
it with Peppercornes and Currans, season it  
with Pepper, Salt, and Nutmeg: bake it  
in a Coffin called like anumble pye, and  
it will eat so like unto dumbls, as that  
you shall hardly by taste discern it from  
right dumbls.

To bake a Calves Chaldron:  
Parboyle it, and coole it, and then cut  
it in the lincells, and cut it in small peeces:  
then season it with Pepper, Salt, & Nut-  
meg, put in a few sweet Herbes: chop  
peeces of Sweet butter, and mingle it with  
syrre, and so clide it in a lincell: you may  
put in, put to it a little of a Cardus, and so  
Putney, Vinegar, Butter, Sugar, and  
the yolke of two Hewn Eggs, a Spoon-  
full of sack, and the yare of an Orange.

To bake a Carpe:  
Season it with Pepper, Salt,  
and Nutmeg, and put it in a Coffin with  
good store of Sweet Butter: cast on great  
Ratins of the Sunne, the yare of two  
Oranges, put your Butter uppermost, to  
keepe

keepe the rest moist: sprinkle on a little Vinegar before you close it, and so bake it.

To bake a Trench with a Pudding

in her belly.

**L**ay your fish blood in the Tasse, then scald it, and scoure it: wash it cleane, and dry it with a cloth. Then take grated Bread, sweet Creame, the yolkes of two or three new-laid Egges, a few par-boyled Currans, a few sweet Herbs chopt fine. Season it with Nutmeg and Pepper, and make it into a Risse pudding, and put it into your Trenches belly. Season your fish on the outside with a little Pepper, Salt and Nutmegge, and put him in a deepe Coffin with a peece of sweet Butter, and so close your Pye, and bake it. Then take it out of the Oven, and open it, and cast in a peece of preserved Orange minst. Then take Vinegar, Nutmeg, Butter, Sugar, and the yolke of a new-laid Egge, and boyle it on a Chaffin dish of Coales, alwaies stirring it so keep it from Curding. Then poure it into your Pye, hogge it well together, and serue it in.

To



To bake Eccles.

**C**ut your Eccles about the length of your finger: season them with Pepper, Salt, and Ginger, and so put them into a Coffin, with a good peece of sweet Butter. Put into your Pye great Rastins of the Sun, and an Onion mince small, & so close it and bake it.

To bake Chickens with Grapes.

**T**ruste and scald your Chickens, season them well with pepper, salt, and Nutmeg: and put them into your Pye, with a good peece of Butter; bake it & cut it up, & put upon the Breast of your Chickens, Grapes boyld in Wier juice, Butter, Nutmeg, and Sugar, with the juice of an Orange.

To bake a Steake pye with a French

pudding in the pye.

**S**eaſon your Steakes with Pepper, Salt, and Nutmeg: and let it stand in a tray an houre: Then take a peece of the leanest of a Legge ofutton, and mince it small with Dre-suet, and a few

Sweet Hearbs, tops of young Tyme, a  
branch of Penitophak, two or three  
leaves of red Sage, beaten Bread, yolks  
of Eggs, Sweet Creams, Raising: of the  
Sonne, beat all together like a madding  
with your hand Mills, and roule it round  
like balls, and put them in your Steakes  
in a deep Coffin, with a good peece of  
sweet butter, sprinkle a little Theriakes  
on it, and bake it: then cut it up, and roule  
Sage-leaves in Butter, and frye them, &  
stick them upright in your wals, & serbe  
your Pye without a cover, with the iuyce  
of an Orange or Lemmon.

To make a good Quince Pye.

**P**are them, and coare them (the best of  
the Quinces is next unto the skinne  
therefore pare it as thinne as is possible)  
Staffe them with Sugar, then with as  
much other Sugar, as they weigh, put  
them with peeces of sliced ginger in a  
Coffin, sprinkle on a little Rose-water  
before you close your Pye. Bake it, and  
let it stand long a soaking in the oven, Ice  
it, and let be it in.

To make a Pippin Pye.

**T**ake their weight in Sugar, & stick  
a whole Clove in every peece of them  
and put in peeces of whole Cinamon, then  
put in all your Sugar, with a slice or two  
of whole Ginger: sprinkle Rose water  
on them before you close your Pye: bake  
them and serve them in.

To bake a Pigge.

**S**cald it, and slit it in the middell flap  
it, and take out the bones. Season it  
with Pepper, Salt, Cloves, Mace, and  
Nutmeg: chop sweet hearbs fine with the  
hard yolkes of two or three new layd  
Egges, and parboyled Carrans. Then lay  
one halfe of your pigge into your pye, and  
hearbs on it: then put on the other halfe  
with more hearbs aloft upon it, and a  
good peece of sweet Butter aloft upon all.  
It is a good dish both hot and cold.

To bake Fallow Deer in the  
best manner.

**B**ake it first in his owne blood, onely  
wipe it clean, but wash it not, bone it

and skin it, and season it with Pepper & Salt. Then bake it in fine Paste afterward, either putt paste or short-paste.

To bake a Red Deere,

**P**arboyle it, and dresse it, and let it lye all night in Red Wine, and Vinegar: then Lard it thicke, and season it with Pepper, salt, Cloves, Mace, Nutmeg, and Ginger. Bake it in a deep Coffin of Rye paste, with some of Butter: let it soake well. Leade a vent-hole in your Pye, and when you draw it out of the Oven, put in melted Butter, Vinegar, Nutmeg, Ginger, and a little Sugar: shake it very well together, and put it into the Oven again, & let it stand three or foure houres at the least, to soake thorowly: when your Oven is cold, take it out and stop the hole with Butter.

To bake a wild Boare.

**T**ake the buttocke of a Bawne, and the fillets: parboyle it, and mince it small, and stamp it in a mortar till it come like paste all in a lumpe. Then lard it,

it, and use it like the Red Deere. The  
fillets also of beefe, for a need will serue  
very well.

To bake a Swan,

Scald it, and take out the bones: then  
sparboyle it and season it well with  
Pepper, Salt, and Ginger, then Lard it,  
and put it in a deepe Coffin of Rye-paste,  
with Roze of Butter. Let it soake well:  
when you take it out of the Oven, put in  
more Butter molten at the vent-hole.

To bake a Turkey or a Capon.

Boyle the Turkey, but not the Capon:  
sparboyle them, and sticke cloves in  
their breasts. Lard them and season them  
well with Pepper and Salt, & put them  
in a deep Coffin with the breast downe-  
ward, and Roze of Butter, and when it is  
bak't, poure in more Butter, and when it  
is cold, stop the vent-hole with more  
butter.

To bake a Hare on the French  
fashion.

Sparboyle two Hares, and take the flesh  
from the bone, and mince it small,  
and



and beat it in a mortar into a lumpy substance: then soluce it in Wine and Vinegar: as you would doe red Deere, and season it also. Lay all this pulp about the Chine of one Hare, so it will seem but one: Lard it well, and put it into a Coffin, with store of butter, and so bake it. When take it out of the Oven, and put into it a little melted Butter, Nutmeg, Ginger, and sugar, and set it into the Oven againe to seake: when it is cold stop the hole with butter.

To bake a wild Goose or Mallard.

**P**arboyle them, and breake the breast-bones of a large Goose, or take it gutted out, and all the other bones also, but not out of a Mallard. Season them and lard them, and put them into deepe Coffins, with store of Butter, when you draw them out of the Oven put in more, and dressing before is shewed.

To bake a Curlew or Herneshaw.

**T**Russe them, and parboyle them, but upon one side. Season them with Pepper, Salt, and Ginger. Put them in deep

deep Coffins, with store of Butter, & let the heads hang out for a show.

To bake Woodcocks,  
or Blackbirds.

**T**Rothe parboyle & season them with Pepper and Salt: your Woodcocke may be larded: doe as in other.

To bake Larkes or Sparrowes,

**S**erve them as before was shewed in the Woodcocks and Blacke-birds.

Fritters on the Court-fashion.

**T**Ake the Curds of a Sark-potlet, the yolkes of five new-laid Egges, and the whites of two of them, fine flower, & make thicke batter: cut a Pomewater in small peeces: season it with Nutmeg and a little Pepper, put in a little strong Ale and warme milke, mingle all together. and put them into Hard, neither too hot nor too cold. If your batter swim, it is in good temper.

To

To make Pancakes so crispe that you  
may set them upright.

**M**Ake a dozen or a score of them in a  
little tryng-pan, no bigger then a  
Salucer, and then boyle them in Lard, &  
they will looke as yellow as gold, beside the  
taste will be very good.

A Sallet of Rose-buds and Clove  
Gillyflowers.

**P**ick Rose-buds, and put them into an  
earthen Pipkin, with White wine  
vinegar and Sugar: so may you use Cow-  
slips, Violets, or Rose-mary-flowers.

To keepe greene Cucumbers all  
the yeare,

**C**ut the Cucumbers in peeces, boyle  
them in spring-water, Sugar, and  
Will, a walme or two. Take them up and  
let your pickle stand untill it be cold.

To keepe Broome Capers.

**B**oyle the greatest & hardest buds of  
the Broome in Wine Vinegar and  
Bay-salt, scum it cleane: when it is cold,  
you may put in raw ones also, each by  
them

themselves, put in a peeke of Lead on the raw ones, for all that swim will be black, and the other that are pressed downe, as Greene as any Leek. The boyld ones will change colour.

Purslaine stalkes.

**G**ather them at the full growth, but not too old: parboyle them, and keepe them in White-wine Vinegar, and Sugar.

To make Caper-rowlers of  
Radish cods.

**T**ake them when they be hard, & not too much open: boyle them tender in fair water, boyle White-wine Vinegar and bay-salt together, and keepe them in it.

Divers Sallets boyled.

**P**arboyle Spinage, & chop it fine, with the edges of two hard Trenchers upon a board, or the backs of two Chopping-knives: then set them on a Chafindish of Coales with Butter and Vinegar. Season it with Cinamon, Ginger, Sugar, and a few parboyled Currans. Then cut

cut herd Egges into quarters to garnish  
it withall, and serbe it upon Stoppers. So  
may you serbe Borrage, Baglotts, En-  
diffe, Suckozz, Coleflowers, Horrell, Pa-  
rigold-leaves, Water-crelles, Leekes  
bopled, Onyons, Sparagus, Rocket, A-  
lexanders, Parboyle them and season  
them all alike: whether it be with Oyle  
and Vinegar, or Butter and Vinegar,  
Cinnamon, Ginger, Sugar, and Butter:  
Egges are necessary, or at least very good  
for all bopled Sallets.

#### Bnds of Hops.

**S**etbe them with a litle of the tender  
Stalks in faire water, and put them in  
a dish over coales with Butter, & so serbe  
them to the Table.

#### A Sallet of Mallowes.

**S**trip off the leaves from the tender  
Stalkes saving the tops: let them lye in  
water, and seethe them tender, and put  
them in a dish over coales, with Butter  
and Vinegar: let them stand a while: then  
put in grated bread and Sugar betweene  
every lay.

**C**  
least:  
till th  
with  
stand  
Brea  
serbe

**T**  
chet  
spoo  
Sug  
then  
Fry  
bro  
it in  
scre



A Sallet of Burdock rootes.

**C**ut off the outward rinde, and lay them in water a good houre at the least: when you have done, seeth them untill they be tender: then set them on coales with Butter and Vinegar, & so let them stand a pretty while: then put in grated Bread and Sugar betwixt every lay, and serve them in.

To make blancht Manchet in  
a Frying pan.



**T**ake halfe a dozen of Egges, halfe a pinte of sweet Cream, a penny Marchet grated, a Nutmegge grated, two spoonfulls of Rose-water, two ounces of Sugar, worke all thisse like a Pudding: then fry it like a Tansley in a very little Fryingpan that it may be thicke: sepe it brown and turne it out upon a plate. Cut it in quarters, & serve it like a Pudding: scrape on Sugar.

Paddings.



## Puddings

### A fierced pudding.



Ince a Legge of Mutton  
with sweet Hearbs: searce  
grated Bread thozough a  
Collinder, mince Dates,  
Currans, Raisins of the  
Sunne being stoned, a little Oringado  
cut finely, or a preserved Lemmon, a  
little Coriander seedes, Nutmeg, Cin-  
ger, and pepper: mingle all together with  
milk and Egges, raw, wrought together  
like Paste: wrap the meat in a cawle of  
Mutton, or of Aleale, & so you may either  
boyle or bake them. If you bake them,  
beat the yolk of an Egge with Rose wa-  
ter, sugar, and Cinamon. And when it is  
almost bak't, draw it out, and stick it with  
Cinamon and Rosemary.

A Pudding of Veales

**M**ince rawe Veale very fine, cut some  
Lard, like Diamonds: mince sweet  
Marjoram, Bennetropall, Camomill, with  
ter-Savoury, Nutmeg, Pepper, Ginger,  
and salt made hot, the gut of a fat Pot-  
ton Hog: cut it about an inch long: work  
it together with Roze of Cinamon & Sa-  
gar and Barberries, sliced Figs, blancht  
Almonds, halfe a pound of Beefe suet, most  
finely mince: put this into your choise  
skins: set them a doyling in a pipkin of  
Claret-wine, with large Spice, a sliced  
Lemon, and Barberries in knots, of  
Grapes: this is a delicate Pudding.

A Freesey of Egges.

**T**ake a dozen of Egges with Cream,  
Sugar, Nutmeg, Spice, Rose-water,  
and a Rosewater cat o' the bell in li-  
ces: put them into the frying-pan with  
sweet Butter, & the apples first: whē they  
are almost enough, take them up, and  
cleanse your pan: put in sweet Butter,  
and make it hot: put in halfe the Egges:

and Cream at one time: stir it with a sifter, or such a thing. Take it out, & put it in a dish, put in the rest of the Eggs and Cream, like the former, and then put in your apples round about the batter. Then cast on the other side on the top of it, and keep it from burning with sweet Butter. When it is fryed on both sides enough, mixing on the juice of an Orange and serve it in.

#### A Cambridg Pudding.

**S**carce grated bread thorow a colander, mince it with Flower, mint Dates, Currans, Nutmeg, Cinnamon and Pepper, mint Suet, new milke warme, fine Sugar and Eggs: take away some of their whites, worke all together. Take halfe the Pudding on the one side, and the other on the other side, and make it round like a loafe, When take Butter, and put it in the midst of the Pudding and the other halfe aloft. Let your liquor boyl, and throw your pudding in, being tyed in a fair cloth: when it is boyled enough, cut it in the middell, and so serve it in.

**S**  
meg,  
ming  
mri  
little  
both  
pudd  
Goo

**B**  
grate  
Hog  
the  
to the  
that  
put t  
meg,  
water  
and  
hong  
diced  
Egg

## A Swan or Goose Pudding.

**S**tirre the blood of a Swan, or Goose, with fine Oatmeale in milke, Nutmeg, Pepper, sweet Herbes, with sweet wine, mingle all together with rose-water, & amon pils with fine, & Orlander seeds, a little quantity thereof. And this is a rule both for grated bread pudding, or any other pudding that is made in a Swanne or Goose necke.

## A Liveridge or Hogges

Pudding.

**B**ake a Hogge & four small, let it be thoroughly cold, then grate it like Bread: grate Bread, take new milke, the fat of a Hogge with fine, put it to the bread, and the Liver, the more the better, divide it into two parts. Take some of dry beanes, that are very wellayed, mince them fine, put the beanes into one part, with Nutmeg, Pars. Pepper, Anis-seeds, Rose-water, Cream, and Eggs, wash the skins, and then fill them up, & let them boyle & hang. To the other part put Nutmegs, sliced Mace, Carraway, new spikenard, & Eggs, wash them as the other.



## A Chiveridge pudding.

**L**ay the fattest guts of your Hogge in faire water and salt, to scowre them. Take the longest and the fattest gut, beginning at the middest of the gut, and stuff it with Nutmeg, Sugar, Ginger, Pepper, and sliced Dates; boyle it and serbe it to the Table.

## A Ryce pudding.

**S**teepe it in faire water all night: then boyle it in new milke, and draine out the milke through a Cullinder: mince Beete suet handsomely, but not too smal, and put it in the Rice, and barboild Currans, yolkes of new laid Egges, Nutmeg, Cinamon, Sugar and Barberries: mingle all together: wash your scoured guts, and stuffe them with the aforesaid pulp: par-boyle them, and let them coole.

## A Florentine of Veale.

**M**ince cold Weale fine, take grated Bread, Currans, Dates, Sugar, Nutmeg, Pepper, two or three Eggs, and Rose-water: mingle all well together,

and

and put it on a Chafingdish of coales, stir  
them till they bee warme, and then put  
some between two sheets of puff-paste,  
and bake it; put the rest upon slices of a  
white loafe and fry it in a frying-panne;  
wash before with the yolke of an Egge;  
serue it with Cinamon and Ginger, at the  
second course.

**M**ince cold parboyled Meate, and make  
very fine, and sweet herbes, each by  
themselves, and then mingle them toge-  
ther with Sugar, Nutmeg, Cinamon,  
Rose-water, grated Bread, the yolkes of  
two or three new-laid Egges: open the  
mince meat, and cover it with the upper-  
roll. Then put your toast into the pipkin  
with the uppermost of some strong broth:  
let it boyle with large space, a fagot of  
sweet herbes scum them passing cleane,  
and let them boyle almost dry. Then take  
Potato-roots boyled, or Chestnuts, Skir-  
roots, or Almonds boyled in white-  
wine, and for want of Wine you may  
take Mersyuce and Sugar.

Another in a Frying-patt.

**T**ake the marrow whole out of the bone as neere as you can; then Mysters is a fit proportion to the marrow, being parboyled and beatred; and cut in small peeces. Put in a little yong Myrrour, pennypropall, and partly minst line; work all together like batter. Then rowle your sparrows within that, and season it with Pepper, Salt, and Nutmeg. Then make it in little Pattes with fine paste: Some like Peacocks sty them, thade on Sugar, and serue them in.

A Padding stewed between two Dilhes.

**T**ake the yolkes of three Egges, and the white of one, halfe a dozen Spoonfulls of sweet Creame, a Nutmeg grated, a little Cinabres and spice, a quarter of a pound of Beere toet must small, a quarter of a pound of Cedrons, temper it like a Whodding with grated Bread, and a Spoonfull of Rose-water. When take a well of Beere, cut it in square peeces like a trenchers, lay three Spoonfulls of the batter upon one side, then rowle it up in the catle:

pin

pin o  
small  
three  
four  
pinto  
doye  
blade  
gar.  
finde  
Pud  
an o  
bom  
ther  
on  
top.  
A  
elth

T  
fin  
and  
cor  
mo  
Le  
pul

pin on one side over the other with two small pyckes, and tie each end with a thread. You may put two, or three, or foure of them in a dish, then take halfe a pinte of strong Mutton broth, and halfe a dozen spoonfulls of Vinegar, three or foure blades of large space, and an ounce of Sugar. spake this broth to boyl upon a chafindish of Coales, and then put in your Pudding: when it boyles, cower it with an other dish, & let it stue a quarter of an houre longer. Turne them for basting, then take up your Pudding, and lay it upon Skippets, and poure the broth upon the top. Garnish your dish with the core of a Lemon, and Barberries: serue them hot, either at dinner or supper.

To make French puffes with  
greene Hearbes.

**T**ake Spinage, Parsly, Endiue, a sprig  
or two of Savoy: mince them very  
fine: season them with Mustard, Ginger,  
and Sugar. Wet them with Egges, ac-  
cording to the quantity of the Hearbes,  
more or lesse. Then take the core of a  
Lemon, cut it in round slices very thin:  
put to every slice of your Lemon one

Spoonfull of this Custe: When frye it with  
sweet lard in a fryng-pan, as you fry  
Eggs, and serue them with soppits or with  
out, spynkle them either with white  
wine or sack, or any other wine, saving  
Rhenish wine serue them either at Dinner  
or Supper.

**Dropt Raisins.**

**T**ake the fairest Raisins of the Sun,  
stitt them on one side: lay them open,  
as round and as broad as you can. Then  
take the aforesaid Hearbes minst and sea-  
soned, and lay betwixt two Raisins as  
many as you can close betwixt them.  
Take halfe a spoonfull of the aforesaid  
Custe that you fryed your Lemmons  
with: frye them brown.

**A Fond pidding.**

**T**ake either Mutton, Veale, or Lamb,  
Trotter or rawn, but rawn is better,  
pincess fine with Beefe lard: take Spt-  
nage, Parley, parigold, and a lypg  
of Wyne, and a lypg of Saffron: chop  
them fine, and season them with Nutmeg,  
Sugary minst Dates: take Cockraab and  
grated



grated Bread, the yolks of three or foure  
of new laid Eggs, a spoonfull or two of  
Rosewater, as much verjuice: work them  
up like Birds, Beasts, Fishes, Beares, or  
what you will. Set them, or backe them,  
& serue them upon sippets, with verjuice  
or White wine, Butter, and Sugar: &  
serue them either at Dinner or Supper.

To make puffed the English  
fashion.

Take new milk Curds, presse out the  
water, wash them cleane, take the yolks of three  
Eggs, and the white of one, fine Wheat  
flower, and mingle amongst your Curds:  
Season it with Nutmeg, Sugar, and  
Rosewater, mingle all together. But-  
ter a faire white Paper, lay a spoonfull  
at once upon it: set them into a warme  
Oven, not over hot, when you see them  
risen high as a halfe penny doate: then  
take Rosewater and Butter, and drinke  
them over: seape on Sugar, & set them in  
the Oven againe untill they be dried at  
the tops like Ice. When take them out,  
and serue them upon a plate, either at  
Dinner or Supper.

To

To make a Pudding in a Frying-panne.

**T**Ake foure Egges, two spoonfulls of Rose-water, Nutmeg grated, Sugar, grated Bread, the quantity of a penny Rasse, a pound of Besse suet mince fine: work them as fitte as a Pudding with your hand, & put it in a Frying-pan with sweet Butter, fry it brown, cut it in quarters, and serbe it hot, either at Dinner or Supper. If it be on a fasting-day leaue out the suet and Currans, and put in two or three Homewaters, mince small, or any other soft Apple that hath a good relish.

To make Apple-puffes.

**T**Ake a Homewater, or any other Apple that is not hard, or harsh in taste: mince it small with a dozen or twenty Raisins of the Sunne: wet the Apples in two Egges, beat them all together with the back of a knife or a spoone. Season them with Nutmeg, Rose-water, Sugar, and Ginger: drop them into a Frying-pan with a spoon, fry them like Eggs,

twining  
mon.

**T**he o  
hopl  
Put  
two  
wat  
as r  
the  
mo  
roul  
ber  
fina  
Du  
you  
the  
and  
and  
ppe

now

OT

boiling on the juyce of an Orange or Lem-  
mon, and serve them in.

To make Kick-shawes.

**T**ake the Kidney of a Mutton, or Lamb,  
or if you have neither of both, take  
the care of Gutton, take the fat and all,  
boyle it, and mince it fine: season it with  
Nutmeg, Pepper, and Salt. Then take  
two or three Egges, a spoonfull of Rose-  
water, two or three spoonfulls of Sacke,  
as much grated Bread as will worke  
them like lithe-paste. Then flower your  
moulds, and fill them with that paste: then  
roule a thin sheet of paste, wet it and co-  
ver it over: fry them, and turn them into  
small dishes, and keep them warm in the  
Oven, serve them at dinner, or supper. If  
you will bake them, then you may turne  
thf into the dish again, out of your moulds,  
and Ice them with Rose-water & Sugar,  
and set them in the Oven, when your  
pyes are halfe bak't.

To make some Kick-shawes in paste,  
to fry or bake, in what forme  
you please.

**M**ake some soft Past-paste, roule it  
thine, if you have any moulds you  
may work it upon your moulds, with the  
pulp of Pippins, seasoned with Cinamon  
Ginger, Sugar, and Rosewater, close  
them up, and bake them, or fry them: or  
you may fill them with Gooseberries, sea-  
soned with Sugar, Cinamon, Ginger, and  
Ratmeg: roule them up in yolkes of  
Eggs, and it will keepe your Marrow,  
being boyled, from melting away, or you  
may fill them with Cards, boyled up with  
whites of Egges and Creame, and it will  
be a tender Card: but you must season  
the Card with parboyled Currans, three  
or foure sliced Dates put into it, or five  
bits of Marrow, as bigg as halfe a Walnut:  
put in some small peeces of Almonds-  
paste, Sugar, Rosewater, and Nutmeg.  
And this will serue for any of these Kick-  
shawes, either to bake, or for a Flo-  
rentine in Past-paste, any of these you  
may fry or bake, for Dinner or Supper.

To

To make an Italian  
pudding.

**T**Ake a penny white loafe, pare off the  
crust, and cut it in square peeces like  
unto great Dyce, mince a pound of Beefe  
suet small: take halfe a pound of Raisins  
of the Sunne, stone them, and mingle them  
together, and season them with Sugar,  
Rosewater and Nutmeg, wet these things  
in four Eggs, and stir them very tenderly  
for breaking the Bread: then put it in a  
dish, and prick in three or foure peeces of  
warrow, and some sliced Dates: put it into  
an Oven hot enough for a Chewet: if  
your Oven be too hot, it will burne: if  
too cold, it will be heavy. When it is  
baked, scrape on Sugar and serue it hot  
at Dinner, but not at supper.

To



To boyl a Rack of Veale on the  
French fashion.

**C**ut it into Steakes, cut a Carret of  
Turnip in peeces like Diamonds, &  
put them into a pipkin with a pinte of  
White-wine, Parsly bound in a fagot,  
a little Rosemary, and large Spice, and a  
Stick of Cinamon: pare a Lemmon, or O-  
range, and take a little grosse pepper, half  
a pound of Butter: boyle all together untill  
they be enough: when you have done,  
put in a little Sugar and Marjoram,  
garnish your dish as you list.

To scarce a Legge of Lamb on  
the French fashion.

**T**ake the flesh out of the in-side, and  
leave the skin whole, mince it fine  
with suet: take grated Bread, mince O-  
range pill, sliced nutmeg, Costander-seeds,  
Barberies pickt, a little Pepper: worke  
all together with yolks of Eggs, like a  
Padding, and put it in againe. If you  
want a catole of Gutton to close it with,  
then take the yolk of an Egge, and smear  
it

it all over, and it will hold it fast. Then put it in a dish raw, and set it upright, and put a little Butter into the dish, and set the dish into the Oven: put to the aforesaid things, Sugar, Currans, and sliced Dates, Salt and Verjuice. When it goeth to the table, strow it with yolks and parsy, either of them minist by it self.

To hash Deere, sheepe, or Calves  
tongues, on the French  
fashion,

**B**oyle, Blanch, and Lards them, sticke them with Cloves and Rosemary and put them on a spitt, untill they be halfe roasted. Then put them into a pipkin with Claret-wine, Cinamon, Ginger, Sugar, sliced Lemmon, a few Carraway-seeds, and large Pace, Boyle all together and serue them in with cryed toasts.

*English*

## English Cookery.

To boyle a Capon.

**T**ake strong broth of martoow bones, or any other strong broth, put the marrow into a pipkin with salt: boyl your Capon in the pipkin, and skum it clean, before you be ready to take it off put in your Salt. Take a pinte of White-wine in a pipkin, for one Capon; if you have more, you must have more wine: half a pound of Sugar, a quarter of a pound of Dates sliced, Potatoes boyled and blancht, large Pease, Nutmeg sliced: if you want Potatoes, take Endiffe, & for want of, both boyle Skirrets, and blanch them: boyle all together, with a quarter of a pinte of Versuyce, and the yolks of Eggs, strain it and stirre it about, and put it to the Capon with strong broth.

To

To garnish your Dishes.

**G**arnish your Dishes round about with fine Sugar: take Oringado dipt among biscuits: take Carawages. Take a Pomegranat and garnish the side of your dish with it: Take Currans and Junes, and wrap them in fine Sugar, having been first boyled tender in faire water: Take a Lemmon and slice it, and put it on your dish, and large Space keeped, or preserved Barberries. Any of these are fit to garnish your Dish: take your Capon out of the broth, and put it into a dish with lippets, and of these garnishes round about it.

To boile a Capon another way.

**B**oyle a Knuckle of Meale untill it make strong broth: then take your Capon, & boyle it in faire water and Salt, and when it is almost boyled, take it & put it in a Hipkin, and strain your broth into the Capon: Then wash and scrape Parsley, and Fennell-rootes clean, pith them, and slice them along: boyl them in a Skillet of water, and when they are halfe boyled take them from the fire, and put them

in

in a strainer and then in a clean Dishkin.  
 Then take a little Rosewater, and a  
 quarter of a pound of fine Sugar, until it  
 be as cleare as glasse: then take a little  
 large Spice, a saggot of sweet Herbes, a  
 minst Lemmon, the pill taken off. Boyle  
 a few Raisins of the Sunne with it but  
 first take out your Capon and straine the  
 broth: put the Capon into a Dish very  
 finely garnisht: then put the broth to the  
 Capon: then take Parsly rootes, and lay  
 them on the top of the Capon with your  
 minst and sliced Lemmon, your Raisins of  
 the Sunne: and your large Spice. Garnish  
 your dish, as before is shewed.

To boyle a Capon in Rice.

**B**oyle a Capon in Salt & water, and  
 if you like it, you may put into a fair  
 cloth, a handfull of Datmeale: then take  
 a quarter of a pound of Rice, and steepe  
 it in faire water, and so halfe boyle it:  
 then strain the Rice through a Collinder:  
 then boyle the Rice in a Dishkin with a  
 quart of Milke: put in halfe an ounce of  
 large Spice, halfe a pound of Sugar: boyle  
 it well, but not ober-thick, put in a little  
 Rose-water: blanch halfe a pound of Al-

monds



monds, and beate them in a morter with a little Cream and Rose-water: beate them fine, and straine them into a Dipkin by it selfe. Then take up your Capon, and set your Almonds a little againe the fire; garnish your dishes as you thinke fit, and lay in your Capon, and put your Rice handsomely upon the Capon, and then the broth upon the Rice.

To boyle a Capon with Oysters, and picked Lemmons.

**B**oyle the Capon halfe enough, with brasse water & Salt: then straine some of the broth into a quart of Rensh-wine: then put in a few sweet hearbes, thinn with a pickled Lemmon or Orange, put all into the Dipkin, and let them boyle together. Then take the Oysters, pick and beard them, and parboyle them: then put them out of the broth into a Collinder, & then put them into a Dipkin. Then take a few Rastins of the Sun: if you lose the iuyce of an Onion, first boyl some Onions by themselves, and strain them, and then put them into the Dipkin, and serue in with what garnish you please.

To boyle a Capon with  
Pippins.

**P**Arboyle it as before, then put two Marrow-bones into a Pipkin, or rather put the marrow of two or thre bones into a Pipkin, with a quart of White-Wine, a little sliced Nutmeg, half a score of Dates. When you have so done, put in a quarter of a pound of Sugar, then pare your Pippins, and cut them into quarters, and put them into a Pipkin, and cover them with a little Rose-water and Sugar, and boyl them. Then take (if you have it) suppers of Bisket, and so want thereof take other Bread: then boyl seven or eight Egges hard, take out the yolkes and put them in a strainer. Then take a little Merjoyce, and strong broth where the Capon is boyling, strain it, and put it in a Pipkin, and stir all together with the Pippins and Muscadine: let the Muscadine bee put on when the Pippins are cold.

To

To boyle Chickens in White-  
broth,

**T**Russe and parboyl them very white:  
then put them with sweet Hearbs in-  
to a pipkin with Pease, peeces of Cina-  
mon, chop a little Parsly but course, and  
straine the yolkes of foure or fve Egges,  
with a little verjuice, which must be put  
in when they are ready to be taken from  
the fire. Garnish your dish.

To boyle Chickens in  
soppe.

**B**oyle them untill they bee enough,  
boyle Hartichokes very well, and  
blanch them. Then put your Chickens  
into a pipkin with strong broth. Cut your  
Hartichokes, and put them into a pipkin  
with a few sliced Dates: wash a few Rat-  
fins of the Sun, and a few Carrans clean,  
put the into a pipkin: then take Cola-Flor-  
ra, and wash it clean, and parboyle it very  
well. When you take them from the fire,  
blanch them very clean, and put them in-  
to a pipkin: then take some of your Har-  
tichokes left, and a little white Bread,

laid in steep with a little broth and Mer-  
 juyce, half a dozen yolks of hard Egges,  
 and a little strong broth and Merjuyce, a  
 quarter of a pound of Sugar, put it into  
 the Pipkin, and stir all together, with a  
 good quantity of Water: then mince the  
 flowers of Sparigold, and boyl them with  
 the rest: scum the broth clean, and then it  
 will look very cleare: with this boyling  
 you may boyl Capon, Pigeon, Rabbet,  
 Lark, &c.

To boyle the common way.

**T**Russe and parboyle them, & put them  
 into a Pipkin with strong broth: then  
 take Parley, Endive, Spinnage, a Fa-  
 got of sweet Herbs. Bruise your parley  
 and Endive, and put them into a Pipkin  
 and two or three ribs of Mutton, & if you  
 have any Potatoes, or Skirrots, put them  
 in with Sparigold Flowers, and let them  
 boyl well together: then slice one Carrot,  
 and cast it in, & serve it with a few large  
 Space, and a little Merjuyce. Take the  
 yolkes of halfe a dozen Eggs, mince them  
 by themselves fine, and the barboyled Par-  
 ley by it self; then mingle the with a few  
 Bar.

Barberries: cast all these things on the toppe of the Chickens, after you have put them in the dish: so also may you do with a Knuckle of Veale.

To boyle Chickens with Lettice  
the best way.

**C**ut ebery Chicken in foure quarters after the parboyling of them, and put them into a Pipkin with two or three Sweet-breads of Veale: or if you cannot so readily come by so many, then take the Under of a Veale, & parboyl it very well: Cut it in peeces, and put it into the Pipkin, with a sliced Hammon. Then take Lettice, cut them and wash them clean, and bruse them with the back of a Ladle, and put them into the pipkin: then take a good deale of sweet Butter, about the quantity of halfe a pound, halfe a pinte of Sack, a quarter of a pinte of white-wine, Spice, a sliced Date, a Nutmeg: you may put in three or foure Dates sliced, if you have so many. Let all these boyl together over the fire with Marigold flowers and sweet Herbes.



To boyle a Rabbet.

**P**arboyle your Rabbet well, and cut it in peeces: then take strong broth, and a fagot of Hearbs, a little Parsly, sweet Marjoram, three or foure yolkes of Eggs, strained with a little white Bread, and put all in a pipkin with space, Cloves, and a little Aersuyce to make them haue a taste.

To boyle a Rabbet with Grapes  
or Gooseberries.

**T**ruste your Rabbet whole, and boyle it with strong broth, untill it be ready: Then take a pinte of white-wine, a good handfull of Spinnage chopt in peeces, the yolkes of Egges cut in quarters, and a little large spate. Let all boyle together with a fagot of sweet Hearbs, and a good peece of Butter.

To boyle a Rabbet with  
Claret-wine.

**U**se it as before is shewed, slice Onions, and a Carret-root, a few Carrens, and a fagot of Hearbes, mince Parsley, Barberries pickt, large spate, Put-

Putmeg, and Ginger: throw them all into the pipkin. Boyle it with halfe a pound of Butter.

To boyle a wilde Duck.

**T**Russe and parboyle it, and then halfe roast it: then carbe it, and save the gravy: take stoe of Onyons, Parsly, sliced Ginger and Pepper: put the gravy into the pipkin with washt Currans, large mace, Barberries, a quart of Claret-wine: let all boyle well together, scum it clean, put in Butter a Sugar.

To boyle a tame-Duck, or Widgin,

**P**arboyle your Fowl well, take strong Mutton broth, a handfull of Parsly, chop them fine with an Onyon, and Barberries, pickt Endiffe washt: throw all into the pipkin with a Turnip cut in peeces, and parboyled, untill the ranknesse be gone: then put in a little White-wine, or Herijapce, halfe a pound of Butter: boyle all together, and stirre it, and serbe it with the Turnip, large Mace, Pepper and a little Sugar.

To

## To boyle Pigeons.

**P**Arboyle your Pigeons with Parsly in their bellies, and Butter: put them in a Pipkin with strong broth, about a quart thereof, a ribbe of Gutton, large space, a little grosse Pepper, beaten Cinnamon, a little Ginger and Sugar, a few Raisins of the Sunne, a few Carrans, Warberries in bunches, halfe a pinte of white wine, boyl all together with a little Bread steeped in broth, to colour it: straine it with some of the broth, and put it into the pipkin: let them boyle till they be enough, and so serue them in. This broth may serue to boyle Woodcocks, or Partridges in, with this difference, take some of the broth out of the Pigeon, and put in a mince Onion. Let all boyl until it be enough.

## To boyle Pigeons with Capers

or Sampyre.

**P**ut them into a Pipkin, with a pinte or more of white-wine, a little strong broth, a ribbe or two of Weale, wash off the saltnesse of your Capers or Sampyre; blaunch halfe a pound of Almonds, put them in cold water, cut them longwise &

put

put them into the pipkin with Rastins of the Sunne. Take large Pace, a little sliced Ginger, a sliced Nutmeg; let them all boyle together with a Fagot of Hearbs. Throw into them three or foure yolks of Eggs whole, and a peece of Butter, then put in the Hamppye or Tapers, This boyling will serue well for Rabbits.

To boyle Sawceges.

Put them into a quart of Claret wine, large Pace, Barberries, Cinamon, a handfull of sweet hearbes. Garnish this Dish with Cinamon, Ginger, and fine Sugar.

To boyle Goose-giblets, or Swannes giblets.

Picke and parboyle them cleane, and put so them some strong broth, with Onions, Carrens, and Parsly, & let all boyle together with large Pace, and Pepper; boyle them well with a Faggot of sweet Hearbes, and then put in Wex ioyce and Butter.

Giblets

Giblets with Hearbs and  
Rootes.

**P**ick and parboyle them, and put them in a quart of Claret-wine into a pipkin, halfe an ounce of Sugar, a good quantity of Barberries, Spinage, and a fagot of sweet Hearbs, boyld Turnips, and Carrets sliced, and put them into the pipkin, and boyle them well together: then take strong broth, Wersuyce, and the yolke of two or three new layd Eggs: strain them, and put them into the pipkin.

To smooore a Rack or Ribbes of  
Mutton.

**C**ut your sputton in peeces, & split it with the back of a Cliber, and so put it into a dish, and a peece of sweet Butter, and put it into the bottome of your dish: then take a fagot of sweet Hearbs, and grosse Pepper: stee them in a covered dish with a little Salt: take them now and then, and when they are enough, put them in a clean Dish with sippets. The dish is best garnished with Barberries, and Pepper.

For



For the fillets of a Veale, smoored in a Frying-panne.

**C**ut them as for Olives; hack them with the back of a knife; then cut Lard fine, and lard them, then put them in a Frying-pan with strong Beere, or Ale, and fry them somewhat brown; then put them into a pint of Claret-wine, and boyle them with a little Cinamon, Sugar and Ginger.

A Dish of Steakes of Mutton,  
smoored in a Frying-  
panne.

**T**ake your Legge of Mutton cut into Steakes, & put it into a Frying-pan, with a pint of White-wine, smooze them somewhat brown: then put them into a pipkin; Cut a Lemon in slices, and throw it in; then take a good quantity of Butter & hold it over the fire; when it is ready to fry put in a handful of Parsley, and when it is fryed, put it into the pipkin and boyl all together. This Dish would be garnished with Cinamon, Sugar, and sliced Lemmons.

To

To smooore a Chicken.

**C**ut it in small peeces, and fry it with Sweet Butter; take Sack, or white-Wine, Parsly, an Onion chopt small, a peece of whole Gace, and a little grosse Pepper; put in a little Sugar, Wet Joyce, and Butter. Then take a good handfull of Clary, and pick off the stalkes, then make fine batter with the yolkes of two or thre new-laid Egges, and fine flowre, two or thre spoonfulls of sweet Creame and a little Nutmeg, and so fry it in a Frying-pan with Sweet Butter; serbe your Chickens with the fryed Clary on them. Garnish your dish with Barberies.

To fry Muscels, Perywinckles, or Oysters,  
to serve with a Duck, or single  
by themselves.

**B**oyle these shell fishes; then flowre and fry them; then put them into a Pipkin, with a pinte of Claret-Wine, Cinamon, Sugar, and Pepper. Take your Duck boyled or roasted, and put them into two severall Pipkins, if one boyled, and the other roasted, and a little Sugar,

Sugar, large Space and fryed toasts,  
stuck round about it with Butter.

To marble Smelts, Soales, Flounders,  
Plaice, &c.

**F**Ry Sallet Oyle in a Fryng-pan, or  
Chafin, wipe your Fish, and when the  
Oyle is hot, put in so much Fish as the  
Oyle will cover, and when it waiks you  
must supply it. Then fry Bay-leaves,  
where the Fish hath been fryed in whole  
peeces; put Claret-Wine into a earthen  
Panne, put the fryed leaves into the bot-  
tome of the Panne, and let some of them  
lie aloft; slice an ounce of Putmeg, or ra-  
ther two, as much Ginger, and large  
Space, a few Cloves, and Wine-Vinegar;  
put your marble Fish into the liquor, so  
as the Bay-leaves and spices cover it, as  
well as it that lyeth under. And upon oc-  
casion serve it with the Bay-leaves, and  
the spices of the liquor.

To congar Eeles in Colar like  
Brawne.

**C**ut them open with the skin on, and  
take the bone clean out, large Space,  
grosse Pepper, some fine sweet Hearbes,  
chopt,

chop under your knife. Then strow the Hearbes and the Spices all along the inside of your Cele, and rowle it like a collar of Biatone: so may you doe with Lenches, boyled in faire water, White-wine, and a quantity of Salt, so put in some sliced Ginger, Nutmeg, and Pepper in grain. When it is well boyled put it into an earthen Panne, covered with the own liquor, and a little White-wine Vinegar.

To sowce a Pigge in  
collars.

**C**hine your Wigge in two parts: take out all the bones, lay it in a keeler of water all night: the next day scrape off all the filth from the backe, and wipe it very dry: then cast Pepper on it a little large Mace, and Ginger, with a Bay-leaf or two, even as you would doe a collar of Biatone, and let your panne boyle before you put it in: keep it with scumming untill it be halfe boyled, then take out a Ladle full or two, and put it in a pan by it self, put into this boyling some Rhenish or Claret-wine, sliced Nutmegge, grosse Pepper, sliced Ginger. Let it stand untill it

it be almost cold, and then dish it with  
Bag-leaves.

To sowre a Breast of Veal.

**B**One yong breast, and lay it in salt  
water, untill the blood be gone. Then  
take it, and dry it, and take all kinde of  
sweet hearbes, Nutmeg beaten, Cinamon  
beaten, Ginger beaten, but not too fine,  
Callender, pared Lemmon pill cut in fine  
peeces: mingle all together, spread your  
Meale, and cast it on the inside, and then  
roole it like a collar of Bawne, binde it  
close. Let your liquor boyl, and put in your  
Meale. So you may use racks unbound,  
and Breasts unbound. Let it be scum'd  
very cleane: then put in a fagot of sweet  
hearbes, and keep it covered, for that will  
make it white: when it is almost boyled,  
throw in sliced Nutmeg, large Pease, a lit-  
tle Ginger, a Lemmon or two sliced.

To hash a shoulder of Mutton or  
a Legge of Lambe.

**T**Ake your meat off the Spitt, and hash  
it into a Pewter Dish: put in some  
Rhenish Wine, Raisins of the Sonne,  
F sliced



sliced Lemmon, raw Oysters: put them all together into a pipkin, and steir them. If you want Oysters, and Ratsins, then take two Oysters whole, put them into the meate. If you want Wine, take strong broth, Wersuyce, & Sugar. Throw a few Warberries into the Dish, and serbe it on toasts or sippets.

A Legge of Lambe fearst with  
Hearbes.

Serbe it as before shewed, with sweet Hearbes, and grated Bread, Bisket-seedes, a few Coriander-seedes, Lemmon pills minst fine. Nutmegge sliced, sliced Dates, a little grosse pepper, Capers, washt cleane: put all together with six or seven yolks of new-laid Egges, hard roasted, and whole, & put them in your stiffe, and work them with Sugar, Rosewater, and Wersuyce, and the Sparrow of a bone or two, Salt, and pepper, put all together into the Skin: Carrawayes and Mienardo are fittest garnish for your Dish.

To smooore Calves feet.

**B**oyle and blanch them, and lay them in faire water, and Salt, and when they are cold, cut them in the middest, and take out the blacknesse, and put them in a Dish, with sweet Butter, mince parsley, Onions, and tops of tyms, Carrans large Spice, Pepper, with a little Wine-Winegar. Let all stew together untill they be ready: put in a few Warberries, chopt parsley fine, two or three yolkes hard, and minst by themselves, Rose water, and sugar, and when you serbe it, strew it with parsley and hard Egges.

Another way.

**B**lanch them as before, put them in a Dish with faire water and Butter, chop Lettice, and Spihage, with the back of your Knife: and put them in a Dish, let them boyle with large Spice, sliced Lemmon, a few Chapes, or a Rowle Cucumber sliced. Let all boyle well together with pepper: straine into a Dish the yolkes of Egges, Verjuyce, and Sugar: straine them together when they go to the Table. This boyling will serbe for

Peates-feet, Sheepes-Trotters, or Hogs  
feet: serbe them hot at Supper.

To hash Neates-tongues.

**B**oyle them, and blaunch them, and  
slice them in peeces, put them into a  
Dishkin with Raisins of the Sunne, large  
space, Dates sliced, a few blauncht Al-  
monds, and Claret-wine, boyle all toge-  
ther with halfe a pound of sweet Butter,  
Merjoyce and Sugar. Straine a Ladle-  
full of Liquor, with the yolkes of about  
halfe a dozen Egges.

The same with Chestnuts.

**S**erue your tongue as before: put it in  
a Dishkin with blauncht Chest-Nuts,  
Strong broth, a fagot of Hearbes, large  
space, washed Endiue, a little Pepper, a  
few Cloves, and whole Cinamon. Boyle  
all together with Butter, season them  
with Salt onely, garnish your Dish as  
you list.

Certaine



### Certaine Gellies,

#### Crystall Gelly.

**T**ake a Knuckle of Veale,  
 & a paire or two of Calves  
 feet, take out the fat be-  
 tween the Clease, wash  
 them in two or thres warm  
 waters, and let them be al night in an ear-  
 then pot or panne, in faire water. The  
 next day boyle them very tender in faire  
 Spring-Water, from a gallon to three  
 pintes: then let the liquoz stand untill it be  
 cold in an earthen Bason, pare away the  
 top and bottome: and put to it a little  
 Rose-water, season it with double refined  
 sugar, then put to it half a dozen spoonfulls  
 of Oyl of Cinamon, and as many of Oyl  
 of Ginger, and halfe so much Oyle of  
 Nutmeg, a graine of Muske tyed in a  
 little Lawe: when all this is boyled toge-  
 ther,

ther put it into a Silver or earthen Dish,  
and so let it stand untill it be thoroughly  
cold, and then either serve it in slices, or  
otherwise if you please.

To make Gelly of Pippins, of the co-  
lour of Amber.

**T**Ake eight faire pippins, take out the  
coares, boyle them in a quart of  
Spring-water, from a quart unto a pinte:  
put in a quarter of a pinte of Rose-water  
a pound of fine Sugar, and boyle it unco-  
vered, untill it come to the colour of Am-  
ber: you may know when it is enough by  
lettng a drop fall on a peece of Glasse, &  
if it stand it is enough: then let it runne  
into an earthen or silver Bason upon a  
Chafindish of Coales, and while it is  
warne, fill your Bores or Printing-  
moulds with a spoone, and let it stand, and  
when it is cold you may turne it out of  
your mould, and it will be printed on the  
upper side.



To make Gelly of Pippins, as orient  
red as Rubie.

**T**Ake eight faire pippins, take out the  
coares, boyl them in a quart of spring-  
water, and a pound of fine Sugar, boyle it  
still covered close untill it be red, and in  
all other the operations you must doe as  
in the Amber coloured-Gellies, remem-  
bring alwaies that your Bore or moulds  
bee laid in water before you use them three  
or foure houres, and the Gellie will not  
cleave unto them.

To make white Leach of  
Almonds.

**T**Ake halfe a pound of Jordan Al-  
monds, lay them in cold water, the  
next day blanch them, and beat them in  
a stone mortar, put in some Damaske-  
rose-water into the beating of them: and  
when they be beaten very fine, draw them  
thorough a Strainer, with a quart of Sweet-  
milke, from the Cow: set it upon a Cha-  
singdish of Coales, with a peece of Tin-  
glas,

glas, a peece of whole Mace, one Nutmeg quartered, a graine of Muske tyed in a faire cloute and hung upon a threed in it : And when you see it grow something thicke, take it off the fire, and take out your whole spices, and let it run throzow a Strainer, into a broad deep Dish. And when it is cold, you may slice it, & so serue it in. If you please you may cast some of it into colours, as Yellow, Greene, Red: your yellow must be Safron, or the blossomes of white Roses: the Greene, must be the iuyce of Greene Wheat: and your Red you must make with Turnsole: thus you may haue Leach of foure seuerall colours,

FINIS.

THE  
SECOND  
BOOKE OF  
Cookerie.

---

Wherein is set forth the newest  
and most commendable Fashion of  
Dressing, Boyling, Sowcing, or Roast-  
ing all manner either Fleth, Fish,  
or any kind of Fowle.

---

Together with an exact order of ma-  
king Kickshawes, or made-dishes of  
any fashion, fit to beautifie either No-  
blemans or Gentlemans table.

---

*All set forth according to the new new  
English and French fashion.*

B Y  
JOHN MURRELL.

---

*The seventh Impression.*

---

LONDON,  
Printed for Richard Marriot, and are to  
be sold at his shop in Saint Dunstons  
Church-yard. 1650.



T

th

n

co

ni

W

ha

m

fo

fa

th

to

1

7

f

v

\*\*\*\*\*

To the Right worshipfull  
the Lady Browne, Wife to the  
right Worshipfull Sr Iohn Brown,  
Knight, health and happinesse.

*My most Honourable Lady :*



THE last Book of this  
kind which I publi-  
shed (the last yeare)  
having under your  
name found so good  
welcome at their  
hands into which it chanced, (sith it  
mended their fare with their owne  
food) hath now (for their further wel-  
fare in the like manner) called out  
this Second part, as a second service  
to satisfie their more dainty desire :  
In which services, such Novelties as  
*Time, Art, and Diligence* (the Per-  
fecters of each *Faculty*) doe daily de-  
vise, may be scene and practised, to  
give



give all contentment to the curioust  
palate. And this I take to be no sin-  
full curiosity, but it is rather a sin to  
marre good meat with ill handling;  
and so the old proverb verified; *God  
sends Meat, but the Devill Cookes*:  
what it is, (*Good Madam*) is altoge-  
ther, with the Author, yours, though  
he shew it others; that so the world  
may bee thankfull to you for good  
meate well drest, though at their own  
cost: And let mee loose my credit  
with you and the world too, if it de-  
ceive their expectation, so as they  
cooke it by this booke. To the tryall  
whereof I referre them: recommen-  
ding it and my selfe, to your Lady-  
ships wonted favour, resting in all  
humble service

Your Ladiships

JOHN MURRELL.

# THE SECOND

## Book of Cookery.

To boyle a Capon larded with Lem-  
mons on the French  
fashion.



**T**ake a fat yong Capon, and  
three oz soure peeces of a  
neck oz bine of putton, &  
put them together in a pot  
oz Dypkin untill your Ca-  
pon be tender: boyle them with as much  
faire water as will cover them, then take  
a pinte of the broth out from them, and  
put it in another Dypkin: put in six blades  
of whole Spice, as many Dates broken  
in quarters, and eight lumpes of Spar-  
row: then take two Hartichoake bot-  
tomes cut them in square peeces oz quar-  
ters:

quarters: if you have no Hartichoakes, then take Potatoes, and as much sugar as will sweeten it, boyle them on the fire, untill the parrow be boyled, then take the yolkes of five or six Eggs, halfe a pinte of Sacke, of Pascadine, mixing in the juice of two or three Lemmons, a little Sugar, a little Amber-greece, a little Rosewater, and Salt, strain them throu a Canvas strainer, and put them into a pipkin to your parrow, brew thē together with your Table, that they Curdle not. Garnish the Dish with wet Suckets and preserved Barberries, your Sippets must be dyet-bread: then take up your Capon, and take a preserved Lemmon cut in long slices, draw those slices throu the breast of the Capon thicke, lay the Capon into your garnished Dish, and pour your broth hot on the top of the Capon: Lay on it Sucket and preserved Barberries, scrape on fine Sugar, then serue it hot to the Table.

To boyle Chickens.

**B**oyle your Chickens in a Skillet or Green pipkin, with as much faire water as will cover them, put to two or three whole spices, and put into them a good peece

peece of Butter, and a little salt, according to the quantity of your broth. one handfull of pickt Parsley, two or three sprigs of Tyme and Winter-Savory stript, brulise them together, & put them into your pipkin to the Chickens, and when the Chickens, bee almost boyled, put in a handfull of Gooseberries, or clusters of Grapes greene, or Lemmon payred & cut in peeces, or Barberries of the tree or out of the pickle: take any of these fruits, garnish your dish sitting for your Chickens, serve them in upon hot sippets, lay the Alibers & the Bizzards with the fruit on the Chickens, scrape on fine sugar, and serve it hot to the Table.

Another way to boyle Chickens, or a Capon in white-broth.

**T**ake and boyle in a pot or pipkin two or three small Chickens, take two or three blades of whole Mace, as many quartered Dates, three or four lumps of Marrow, a little Salt, a little Sugar, the yolkes of two or three Egges, a quarter of a pint of Sacke, straine your Egges, and Sacke thorow a Canvas Strainer, and put them into the Chickens, brew it with  
your

your Ladle for curdling : slice a Lemmon rine, but first taste it, that it be not bitter, if it be, pare it, garnish your Dish with Lemmons and hard Eggs quartered, then poure the broth upon sippets, and lay in the Chickens, scrape on Sugar, and serue it hot.

Another way to boyle Chickens, for one that is sicke, and to prouoke sleepe.

**P**ut two or three small Chickens into a green Dishkin, with as much faire water as will cover them, scumme them and put into them the top or bottome of an unchipt Manchet, two or three blades of spage, one handfull of Rastins of the Sun, the stones pickt out, as much sweet Butter as a walnut, parboyl three or foure hard Lettices in Lettice water in a Shillel, cut them in quarters, put them to your Chickens, wring in the ioyce of a Lemmon, let him drinke the broth, and ease the Lettice with the Chickens: If the Patient be bound in the body, put not in the Butter untill the Chickens be boyled.

Ano-



Another way to boyle them on Sorrell-  
sops for him that hath a  
weake stomack.

**B**oyle them in as much faire water as  
will cover them, with pickt Parsley  
and sweet Butter stopt in their Bellies :  
put into the broth, Parsley, Winter-sa-  
voys and Tyme pickt and stript, a blade  
or two of Gace ; one handfull of green  
Sorrell : stamp in a wooden Dish, or  
stone mortar : put halfe your broth into  
the Sorrell from the Chickens, wring in  
the iuyce thoro a Canvas strainer into  
a pewter Dish, put in as much Butter as  
a walnut : a little Sugar, then set it on a  
chafindish of coales, then take a deepe  
Dish, slice in some Panchet, cover the  
bottom of the Dish with them, poure the  
other halfe of the broth from your Chick-  
ens upon the Sippets, and lay the Chick-  
ens on them, then take your Sorrell sauce  
and poure it on the Chickens, scrape on  
Sugar, and serue it hot to the Table.

To boyle Partridges.

**P**ut two or three Partridges into a pir-  
kin with as much water as will cover  
them

them, then take three or foure blades of  
 Mace, one Nutmeg quartered, five or six  
 whole Cloves, a peece of sweet Butter,  
 two or three Manchet toasts tosted brown,  
 soake them in a little Sacke or Musca-  
 dine, straine it thow a Canvas strai-  
 ner with a little of the broth, then put  
 them into the Pipkin to the Partridges,  
 boyle your Partridges very softly, often  
 turning them untill your broth bee halfe  
 boyled away, then put in a little Salt and  
 a little sweet Butter : when your broth  
 is boyled, garnish your dish with a sliced  
 Lemmon, the yolk of an hard Egge minst  
 small, then lay on small heapes betweene  
 the slices of the Lemmon, then lay your  
 Partridges in your garnisht dish upon sp-  
 pets, and pour your broth hot upon them,  
 lay upon the brest of your Partridge round  
 slices of a Lemmon pared, mince small,  
 and strew on the yolk of an hard Egge :  
 prick all over the brest of your partrid-  
 ges five or six wing feathers, scrape on  
 Sugar, and serbe it hot. In like manner  
 you may boyle young Pheasants, or young  
 Turkies, or Peachickens, or Woodcocks,  
 or Quailles, or Larkes, or Sparrowes.

To boyle a Legge of Mutton on the  
French fashion.

**T**Ake a faire Legge of Mutton, and a  
piece of suet of the kidney cut in long  
slices as bigge as ones finger, then thrust  
your knife into the flesh of your Legge  
down as deep as your finger is long, and  
thrust into every hole a slice of the afoze-  
said Kidney Suet, but take heed that one  
peece touch not another: boyle your Legge  
well, but not too much, then put halfe a  
pinte of the broth into a Skillet or pipkin  
and put to it three or four blades of whole  
Peace, halfe a handfull of Currans and  
Salt, boyle them untill the broth be halfe  
boyled away: then take it off the fire, and  
straight before the broth hath done boy-  
ling, put in a peece of sweet Butter, a  
good handfull of French Capers, and a  
Lemmon cut in square peeces like Dice,  
with the rinde on, and a little Sack, and  
the yolks of two hard Egges minst. Lay  
your Legge of Mutton with the fairest  
side upward upon suppers within your gar-  
nished dish: having all these things in rea-  
dinesse to put into your aforesaid broth,  
when it comes boyling off the fire, then  
pours

poure it on your Legge of Mutton hot, so  
scrape on Sugar, and serbe it hot to the  
Table.

To farce a Legge of Mutton.

**C**ut out all the flesh at the Butte end,  
from a faire Legge of Mutton, but  
take heed you cut not the uttermost skin,  
mince the flesh small that you have cut out  
even as it were for ples, then mince a-  
mong your meate foure pound of dabbings  
suet, so you may make of it fife or six small  
ples, and yet there may be left enough to  
fill your Legge againe, but before you  
put it into your Pies, season it with a  
little white Salt, and a little Sugar,  
Cloves, Mace, and Nutmegges, three or  
foure spoonefuls of Rose-water, halfe an  
handfull of Carraway-seed, covered with  
Sugar, two pound of Currans, one of  
Rasins of the Sun without their Stones,  
five Dates minst, stirre all these betwixt  
your hands, and fill your Pies, bake them  
in a moderate Ouen, for they will en-  
dure no great heat, and will be baked  
in an houre; then take the rest of the meate  
that is left, and worke it with an Egge  
and put it into your Legge of Mutton  
when

where your meat came out. This let  
you understand, you must leaue out of your  
Pies as much as will fill your Legge of  
Button, then prick up your Legge with  
a prycke at the end where you put your  
meat in : then set it in an Oven in an ear-  
then panne or Dish, or if you please you  
may put it on the spit and roast it : if you  
doe so, then set a dish under it and save the  
gravy, and if you take the thickest of the  
gravy that is in the bottome of the Dish,  
put a little White-Wine, and Vinegar, a  
few Barberries, and the yolke of an hard  
Egge minst : if you have no Barberries,  
then take Capers; lay your Legge on sip-  
pets, and garnish your Dish with sliced  
Lemonns and Barberries, or Capers, pour  
your sawce hot on, and scrape on Sugar, &c,

To farce a Legge of Lambe.

**C**ut out all the meate, as before in the  
Button, and mince it with halfe a  
pound of beefe Suet very small, then take  
two handfuls of Barley picked cleane,  
halfe a handfull of Winter-Saborie and  
Tyme picked very cleane, and mince them  
very small : then season your aforesaid



Lambe with halfe the hearbes, and a little Cloves and Mace, a little Sugar and white Salt, a little Salt will be enough: then put in a handfull of Corianders, and worke it up with an Egge: then put halfe your meat into your Legge of Lambe, and pick up the end with a pick, and worke the rest of your meat into little round cakes, as broad as a Shilling: put your Leg of Lambe into the pot, with as much sputton broth as will cover it, if you have it not, then take saire-water, and put in a little Cloves and Mace, and the other halfe of the Hearbes, and the meat that you did make in little cakes, and let it boyle with often turning it round, untill it be boyled unto a pinte: then put in three or foure spoonefuls of Vinegar, and then take up your Legge of Lambe, and put it into a boyled meat Dish upon sippets: and pour your broth and your round peeces of the meat on the top of the Lamb: then scrape on fine Sugar, and serue it hot to the table.

To stew Trouts,

**P**ut three or four Trouts in a pewter Dish, and a quarter of a pinte of white-  
wine.

Wine, oz of Hacke, with a peece of sweet Butter, as bigge as an Egge, a little whole Peace, a handfull of Parsley, a little Saborz and Tyme, mince all together, and put them into the Tronts : if you have no Wine, take fair water, and one spoonfull of Vinegar, and a little Sugar, and let these stew a quarter of an houre, then mince the yolk of an hard Egge, and strew your Tronts with it, poure the broth and Hearbes all ober them, scrape on fine Sugar, and serbe it hot to the Table.

To make a farst Pudding.

MinceUTTON, Veale, oz Lambe, with beefe Suet, a handfull of Parsley, a little Winter-Saborz and Tyme : season your meate with a little Cloves and Peace, Salt and Sugar, worke it up like birds oz little bales, oz like Lemmons, put them in a pewter dish, put to them a littleUTTON oz fresh Beefe broth, as much as will cover them, put into the broth a little Peace, Winter-Saborz Parsley and Tyme, bred small together : it must bee put in when the broth is halfe stewed, and so it will make it greene.

Garnish your dish with a sliced Lemmon  
or Barberries: Lay Sippets about your  
Dish, and lay your Birds or Bales on the  
sippets, then put a spoonfull of Sugar,  
and two of Vinegar: pour your broth on  
them, scrape on fine Sugar, and serve it in  
to the Table hot.

To boyle a Pike.

**T**urne a Pike round with his taile to  
his mouth, cover it with fayre water  
in a panne or in a kettle, and with it also  
cast in a good handfull of white Salt, a  
handfull of Rosemary, Tyme, sweet Mar-  
joram and Winter-Savoy: when your  
water boyles put in your Pike, and make  
it boyle untill it swimme, and then it is  
boyled enough, then take a little White-  
Wine and Heriuyce, about the quantity  
of halfe a pinte, a few Peas, a little large  
Pease, Sugar, Currans, sweet Butter, as  
much as an Egge: Let all these boyle to-  
gether untill your Currans be soft: then  
take up your Pike and lay it upon sippets,  
and if you will you may take off the scales,  
but the best is to let them alone: Lay all  
over your Pike parboyled Parsley, and  
pickled Barberries, then take the yolkes  
of

of two new-layed Egges, straine them with a little White-Wine or Versuyce, and put them into your broth upon the Pike, scrape on fine Sugar, and serve it hot to the Table.

To farce a Legge of Mutton on the French fashion.

**C**ut out all the meate of a faire Legge of Mutton, at the butte end, mince it with halfe a pound of Beefe-suet, take a handfull of Parsley, six spriggs of Winter-Savory, and as many of Thyme, mince all together very small, and put it into your meat: then season your meat with Cloves, Mace, Salt, Sugar, and a handfull of Currans: worke up your meate and Hearbes with a couple of Egges, and put it into the skinne of the Legge of Mutton where you cut it out: prick it up close with a long picke, then take the rest of your meat, and worke one halfe of it into little cakes, as broad as a Shilling, let the other halfe be in little crums like minst meat: then cover your Legge of Mutton in faire water, in a Pot or Dipkin, and put your round perces of meat and all your loose meat in, then take  
fire

five blades of whole Pease, five Dates quartered, a handfull of French Capers halfe a handfull of Currans, and two spoonefuls of sugar, a little beaten Cloves and Pease, boyle all these together softly over a moderate fire, oftentimes turning your Putton that it burne neither to the pots side nor bottome. and when it is boyled to the quantity of a pinte and a halfe, then garnish your dish with Capers and a sliced Lemmon, then mince the yolke of an Egge as small as Dice, you must take the Lemmon rinde and all, but if it be bitter, it will marre the taste of the meate, therefore pare off the pellow outside : then lay your Legge of Putton in Sippets on your Garnisht Dish, and put into your broth a little Sacke or Muscadine, or White-Wine : if you have none of all these, then take a little Vinegar and Sugar, the quantity of the fourth part of a pinte, poure your broth on the toppe of your Legge of Putton, then cast on it your aforesaid minst Lemmon and yolke of Egges, having them ready against your Putton be boyled, then scrape on Sugar, and serbe it in hot : you may lay about it and upon it garnishing of past-paste, if you have



have it not ready, then a Lemmon will  
serue as well.

To boyle a Carpe or a Breame.

**C**over your Carpe or Breame with  
faire water, in a Skillet or pan upon  
the fire, put in a handfull of white Salt, a  
handfull of Rosemary, Tyme and sweete  
Marjoram, put in a pinte of White-wine  
Vinegar, or a quart of White-wine or  
Claret; and make it boyle: then take a  
faire Carpe or Breame quick, take out  
the Guts, and wash your fish cleane, tie it  
up close in a cloath, that the scales fall not  
off with boyling: then put it into the boy-  
ling liquoz, let it boyle untill it swimme,  
then take a pinte of Claret Wine, and  
foure races of the whitest Ginger sliced,  
foure blades of whole Pace, a good peece of  
sweet Butter, and a handfull of Sugar,  
let it boyl untill it taste of the spices: then  
take up your Carpe, or your Breame, and  
lay it upon sippets in a Dish broad enough  
for your fish, and put into your Wine  
and spices another peece of sweet Butter,  
when it hath done boyling, (for then it  
will not bee so oyle.) then powze it on the  
toppe of your fish, then strewe on good store  
of

of beaten Ginger upon the Fish, being so  
hoped as is before shewed : scrape on fine  
Sugar, and serue it hot : but in any wise  
take heed you breake not the scales of your  
Fish.

To boyle a wild Duck, a Wildgeese, or  
a Teale, on the French fashion.

**D**resse your Fowle, trusse up the  
Legges upon the backe, put it upon  
a Spitt, with a quicke fire, halfe roast it,  
and set a dish under it to save the gravy,  
baste it once with sweet Butter, but no  
oftner : when you thinke it halfe roasted,  
take it up and lay it in the Dish wherein  
you saved the gravy, launch it downe the  
breast with your knife, and cut up the  
wings broadlike a Shoulder of Mutton :  
then take a handfull of Parsley, five or six  
sprigges of Savory, and as much Tyme,  
and a handfull of Raisins of the Sunne  
without their kernels or stones, mince all  
together small, then put your Duck or  
other fowle afore named into a Pipkin,  
with as much as halfe a pinte of strong  
Mutton broth, or fresh Beefe broth : put in  
a quarter of a pinte of Sacke or White-  
wine, then put in halfe your Herbes, and  
Raisins

Raisins and grabb of your Ducke into the Pipkin unto your Ducke, put in six blades of whole Pace, a little Sugar, a graine or two of Salt, let your Ducke boyle, oft turning it, untill it be halfe boyled away: in the meane while, take the other halfe of the Hearbes, and Raisins, mingle them with the white of an Egge, and fry them with a little suet in a pan in round Cakes like Figges, frye them thozowly and they will be green, but burn them not. Then dish up your Ducke upon Stippets, and powre your broth upon the toppe, and lay on your round Stippets upon the breast of your Duck, scrape on Sugar, and serbe it hot to the Table.

Another way to boyle small  
Carpes or Breames.

**S**Crabe your Fish, and put it in a skillett  
or Pipkin, and halfe a Pint of faire  
water and as much White-wine, take the  
milches and refuse of your Fish, wash the  
cleane, and put them againe into your fish:  
then put in five or six blades of whole  
Pace, a handfull of Parsley cleane pickt, a  
little Savoy, and as much Tyme Srypt, a  
good

Good peece of sweet Butter, a little Sugar: put all these into your fish, and let it boyle untill it be halfe boyled away, then put in a handfull of Gooseberries or Grapes in clusters, or if you have neither of both, then take Barberries, or a sliced Lemmon, and Graine the yolkes of three Eggs with a little Vinegar or White-wine, put it in to your broth to thicken it: then Dish up your fish with any garnishing that you have, and lay in your fish, and poyze the broth upon it, scrape on Sugar, and serbe it hot to the Table.

Another way to boyle a Legge of Mutton or Lambe.

**C**ut a peece of Kidney suet in square peeces of the bignesse and length of your finger, and then thrust your knife into six or seaven places of the meat, and put your peeces into the holes: boyle your Mutton or Lambe, often turning but it, take heed you over boyle it not, then boyle a good handfull of Parsley tender, mince it small with your knife, then warme a quarter of a pinte of white-Wine Vinegar with a Chafindish of Coales, with a peece of sweet Butter as bigge as an Egge,

Egge, and put in a few clusters of Barberries, boyled or pickled: then Dish up your meat upon sippets, poure this sauce upon it, and serbe it hot.

To boyle Eeles,

**F**ley and wash your Celes, and cut them in peeces about a handfull long, cover them in a pot or Pipkin with water, put to them a little Pepper, and space beaten, and sixe Onyons in thin slices, a little grated bread, three or foure spoonefulls of Ale-yeast, a good peece of sweete Butter, a handfull of Parsley, a little Winter-Savory, and as much Tyme, shred them small, and put them in, and boyle them moderately halfe an houre: as soone as they beginne to boyle, put in a handfull of Currans well washt and pickt, and when it is boyled, put in a little Vinegar or Wersuyce, and another peece of sweet Butter, and a little Salt; then lay them upon sippets, and serbe them hot to the Table.

To boyle a Rabber.

**F**ley and wash your Rabbet, slit the hinder legs on both sides of the backbone



bone, turne them forward and trasse it, prycke them close to the body of the Rabbit, and set the head right up, with a pryck right downe in the neck, then put it into a pot or Skillet, that you may turne it in and cover it with faire water, and make it to boyle: then season it with a little whole Pease, sweet Butter and Salt, and a few Currans, a handfull of Parsley, a little Winter Savoy and Tyme, bruised with the back of a Ladle: then scrape a raw Carret, then take the yolkes of two hard Egges, a toast of manchet, straine it with a little Verjuice thoroow a strainer, and put all these into it, both to season it and to thicken it, then let it boyle leisurely with often turning it, untill your broth be halfe boyled away: then put in a little sweet Butter, a little Sugar, and a little more Verjuice, and then dish it upon sippets, and powre your broth upon it, scrape on Sugar and serve it hot to the Table.

To boyle Lamprels.

**W**ASH your Lamprels, but take not out the Guts, cut them in peeces about an inch long, and put into the pot or posnet twice so much water as will  
cover

cover them, season it with Pepper and Salt, thicken it with a few Onyons, and a little grated bread, and a little Ale-yeast, then shred a handfull of Parsley, a little winter-Savory and Thyme small, let all boyle untill the broth be half boyled away: then put in a good peece of sweet butter, & let them boyle a little more, then serve it either in dishes or in poyngers.

To boyle a Necke or a Loine, or a Chine of Mutton, or to boyle a Necke, or Legge, a Fillet, or a Knuckle of Veale, or to boyle a Legge or Loine of Lambe.

**C**ut any of these meates in so big peeces as that two or thre of them may serbe in a Dish, and put them into a Pot, with so much water as will cover them: If you have one necke of Mutton or Heale, then you may take two handfulls of Parsley, and ten sprigs of winter-Savory, & as much of Thyme: then put into these Hearbs twelbe reasonable great Onyons, but if they be small, then take the more, grate in halfe a penny loafe, put into these

these an ounce of Cloaves and Gace, two or three coynes of Pepper, all your spices being beaten small, put in the quantity of one ounce of Sugar, and six spoonefulls of Ale-yeast, and a little Salt: put all these into your meate when it begins to boyle: then let it boyle moderately untill it be halfe boyled away, often stirring it that it burne not, then put in five or six spoonefulls of Vinegar: then you may Dish it in as many Dishes as you see fitting, according to the occasions: serue it in to the boord hot.

To stew Smelts or Flounders.

**P**ut your Smelts or Flounders in a deep dish, put to them a quarter of a pinte of Vinegar or white-wine, as much Butter as two Egges, put in a little great Pepper, a handfull of Parsley, six sprigs of Winter-Saborie and as much of Tyme, shred them, & mince them small in the yolkes of two hard Egges: put in all these when you put in your fish, and let them stew, now & then turning them and your fish, and when you see them stewed, dish them upon suppers, and lay on them

them bunches of pickled barberries, scrape on Sugar, & serbe them hot to the table.

To boyle Pigeons on the  
French fashion.

**T**Russe your Pigeons ready to be boyled, cower them with water, take two or three blades of whole Pease, a handfull of French Capers, a few Raisins of the Sunne, Wred small three or foure Dates, broken into quarters, a good peece of sweet Butter, and a little Sugar, let them boyle halfe away, then put in the yolk of a hard Eg minst, a little sweet Butter, three or foure spoonesfull of Vinegar, as your taste shall direct you, more or lesse: garnish your dish with some of your aforesaid Egges, and take out some of your Capers out of your broth, lay them upon suppers, scrape on Sugar, & serbe them hot to the Table.

Another way to boyle a pike.

**T**Ake out the ribet out of your Pike, and wash it, and cut it in peeces all of a length, three peeces are enough; then take the middle peece and slit it downe the  
backe

back into two peeces, then cover it in the pan or kettle with faire water, and boyl it with a handfull of white Salt, and sweet Herbs, but put not in your fish untill the water boyl, and then let it swimme before you take it up, for it is not enough till the: then take it up, and lay it upon lippets with the head and taile, and cut ends both together in the middle of the Dish, then lay your middle peeces on each side one, with the scales upward: if it be a small Pike you may take off the scales; but if it be a great one, then let them alone, for they keepe your fish very white: boyl a good handfull of Parsley tender, & mince it fine, & put it into a Dish with a quarter of a pinte of Vinegar, & as much sweet Butter as an Egge, eight or nine clusters of Parboyled Barberries, a little Sugar to take away the sharpnesse of your vinegar, poure it upon your dish of fish hot, but let it not boyle: scrape on Sugar, &c. You may garnish this dish with boyled Parsley, Barberries, and mince also the yolke of an Egge and strewe on it.

To



To boyle Olives of Veale.

**C**ut a fillet of Veale in thin slices, as  
broad as your hand, and then beate  
them with the backe of your chopping  
knife, then take two handfulls of Parsley,  
and halfe a handfull of Rosemary and  
Thyme, picke them and chred them small,  
put to them a handfull of Currans, the  
yolks of two or thre hard Egges minst,  
a little Sugar: worke all these with a raw  
Egge: season your peeces of Veale with  
Pace, Pepper, Ginger, and Salt: then put  
your farcing hearbes upon your thin pec-  
ces of Veale, and roule them up as big  
as an Egge, and prick them with a small  
pricke, and keepe them close, then cover  
them in a Pipkin with faire water, with  
a handfull of French Capers, and a hand-  
full of Currans: and the other halfe of your  
hearbs: understand that you must put but  
halfe your hearbs to your Olives: then put  
in a little Pepper, Pace beaten, a little  
Sugar: boyl al these together, with often  
turning them that they burne not, and put  
in a good peece of sweet Butter, Vinegar,  
and Sugar, dish it upon sippets and serve  
it to the Table.

To boyle a Mullet, or a Pike,  
with oysters,

**T**Ake a faire Mullet or Pike, trusse it round, and set it on a kettle of water and throw into it a handfull of Salt, and a handfull of sweet Hearbes, and make your water boyle: then tye your Mullet or Pike in a faire cloth, and put it into your boyling liqour, and put it in a pinte of White Wine Vinegar, and let your fish boyle leisurely untill it swimme: take the ribbet and a pinte of great oysters, and as much Vinegar as their gravy, three or foure blades of mace, a little grosse Pepper: boyle all these in a Pipkin by themselves untill your Oysters be boyled, then straine the yolkes of two or three Egges with halfe a pinte of Sacke or White-wine, put in a little Sugar, and another peece of Butter, then put in your Wine and Egges: then dish up your fish upon sippets and poyze your broth upon it: scrape on fine Sugar, and serbe it hot, &c. With this broth you may stew a Capon, but then you must take roasted Chest-nuts being roasted very tender, but not burnt, and steep them in Sacke or Claret-wine, and

put them into your Oysters, then dish up your Capon upon sippets, and your broth upon it : scrape on Sugar and serbe it in hot to the Table.

### To boyle a tame Ducke

**C**over your Ducke with faire water in a Pipkin, put in fve oz fire blades of Pace, a handfull of Raisins of the Sun, fve oz fire sliced Onyons, a good peece of sweet Butter : when your Duck. is half boyled, put in thyes oz four peeces of parrotw, let them boyle untill your broth bes half boyled away, then put in a little Vinegar : garnish your Dish with parboyled Onyons, and Raisins of the Sunne, Lay your Duck upon sippets in your garnisht Dish, and poure your broth and Onyons upon the toppe of your Duck : scrape on Sugar and serbe it hot to the Table.

### To boyle a rasher of Matton, or of cold Lambe.

**S**lice cold Matton oz Lamb into thin Slices, and put it into a pewter oz earthen Dish, and put to it halfe a pinte of

Claret-Wine, a blade or two of Mace, a Nutmeg sliced in round slices, and a little Sugar, a little Butter, stew your Mutton untill it be thorow hot, and lay your rather upon sippets.

To boyle a Knuckle of Veale, or a necke of Mutton.

**C**ut your Knuckle or neck into peeces, boyle it in a gallon of faire water, put in seven or eight blades of Mace, as many peeces of whole Cinamon & Nutmegs, ten whole Cloves, a pound of Rastins of the Sunne, the stones pickt out, a pound of Currans, half a pound of French Barley cleane washt, put in all this after that your meat beginneth to seeth, and is skimmed. If you boyle a knuckle of veale then you were best, if you have it, to boyle a Marrow-bone with it: but if you boyl a necke of Mutton you need not: boyle all this untill it come to a pottle, then put in Salt by discretton, as your taste shall direct you, put in halfe a pinte of Claret-Wine, and if it be not sweet enough, you may put in Sugar: sippet it, and serve it, &c.

To

To stew the ribs of a necke of Veale  
in steakes.

**P**ut fve or sixe ribs of a neck of Veale  
into a pewter Dish, prick into every  
rib two or three Cloves, put to it halfe a  
pinte of Butten or Beefe broth, foure or  
fve blades of whole Spice, half a handfull  
of Currans, thzee or foure Dates broke  
in quarters, a little Saffron tye up in  
a cloth, a peece of sweet Butter as big as  
an Egge: stew these halfe away, close co-  
uered, turning them often: then put in a  
little Merseyce, and lay your steakes upon  
sippets, powre your broth on them, scrape  
on Sugar, and serbe them hot to the table.

**Bak't**





## Bak't Meates, and Kick-shaws.

To make a grand Saller.



Take buds of al kind of good Herbs and a handfull of French Capers, seven or eight Dates cut in long slices, a handfull of Raisins of the Sun, the stones being pickt out, a handfull of Almonds blancht, a handfull of Currans, five or six figs sliced, a preserved Orange cut in slices: mingle all these together with a handfull of Sugar, then take a faire Dish fit for a Shoulder of Mutton, set a standard of paste in the midst of it, put your aforesaid Sallet about this standard, set upon your Sallet, foure half Lemmons, with the flat ends downward, right over against one another, halfe way betwixt your standard, and

and the dishes side, pꝛicke in ebery one of these Lemmons a bzanch of Rosemary, and hang upon the Rosemary pꝛeserbed Cherries, oꝛ Cherries fresh from the tree: set foure halfe Egges, being roasted hard, betweene your Lemmons, the flat ends down ward, pꝛick upon your Egges sliced Dates and Almonds: then you may lay another garnish betweene the bzim of the Dish and the Sallet, of quarters of hard Egges and round slices of Lemmons: then you may garnish up the bzim of the Dish with a pꝛeserbed Oꝛenge, in long slices, & betwixt ebery slice of oꝛenge, a little heap of French Capers. If you have not a standard to serbe in: then take halfe a Lemmon, and a faire bzanch of Rosemary.

#### To sowce a Pigge.

**C**ut off the head of a faire large Pig, and rowle him up in smal collars like Bazone: kople it in a kettie of faire water, twice so much as will cober him, put in a handfull of sweet hearbes, and a handfull of white Salt, seaven oꝛ eight blades of whole Mace, two oꝛ thye Nutmegs cut in quarters, thye oꝛ foure races of Ginger

Ginger sliced, halfe a pinte of whiffe-wine  
 Vinegar oz more: let these boyle untill  
 your Pigge be very tender, as you may  
 easily know by your owne discretton: then  
 take your Pig up with a scummer, and  
 lay it upon a plate untill it be cold, then  
 boyle your broth againe untill it come to  
 a Gelly, straine it through a Gelly bag  
 into a dish, then take your collars of Pig  
 and pare off the toppe and the bottome, but  
 ridge them as you doe Brauone, and cut  
 off the skinne round about: set three of  
 them in a dish sitting for them, but let not  
 the one peece touch the other, then put  
 your Gelly warme upon them, even untill  
 they be covered, and so let them stand un-  
 till they be cold, this dish may well re-  
 turne to the Table three or foure times:  
 the garnishing may be thereunto what  
 you thinke fit or what you have ready.

To make Pufpaste.

**T**AKE a quart of flour, a pound and a  
 halfe of sweet Butter, work halfe a  
 pound of the Butter into the flour byte,  
 betwixt your hands: then breake into the  
 flour foure Egges, and as much faire  
 water as will wet it, to make it reasona-  
 ble

ble light paste, then worke it into a peece of a foot long, strew a little flour on the table, that it hang not so, then take it by the end, and beat it wel about the board untill it stretch long, and then double it, and taking both ends in your hand, beate it again, and doe so fife or six times, then worke it up and rowl it abroad, and then take the other pound of Butter, and cut it in thin slices, & spred it all over the one halfe of your Paste, with your thumbe, then turne the other halfe over your buttered side, and turne in the sides round about underneath, then cross it downe with a Rolling-pin, and so worke it fife or six times with your Butter, then you may rowle it broad, & cut it in foure quarters, and if it be not thin enough rowle it thinner in round peeces about the thickness of your little finger, then take a Dish as broad as your peece of Paste, & strew on a little flour on the dish, then lay on one peece of paste, & you may put into it peeces of Marrow & Hartichoke bottomes or Potato, or Cringus roots: but you must rowl your lampes of Marrow in the yolkes of raw Eggs, and season them with Cinamon, Sugar, Ginger, & a very little Salt

**S**alt : lay this upon your Paste, then lay your other sheet upon that dish, and close it round about the bym of your dish with your thumbe : then cut off your round with a knife close by the bym of the dish, then you may cut it crosse the bym of the dish like virginnall keyes, and turne them crosse over one another : then bake them in an Oven, as hot as for small Pyes. In this manner you may make Florentines of Rice, with yolkes of Egges, boyled with Creame : Boyle the yolkes of sixe Egges with halfe a pinte of Creame, keep it with very much stirring, that it burne not, and it will turne thicke, like Curds but it will be yelow : then you may season it with Sugar, Cinamon, and a little Nutmeg, thre or foure sliced Dates, put into it thre or foure peeces of Almond paste, fve or sixe lumps of Marrow, stirre them up together, and put them into the Florentine, then bake it in an Oven, as hot as for Pyes. If you have Rice, boyle it tender in Milke, and a blade or two of Mace, boyle it untill the Milke be boyled away, then season it with a little Nutmeg, Cinamon, and Sugar, two or thre raw Egges, a little Salt, a little Rose-water,



water, a handfull of Currans, three or  
 foure sliced Dates: you may put this in  
 your Dish, betwixt two sheets of puff past,  
 and bake it as before. If you have none of  
 these, then you may take quarters of Pip-  
 pins, or Peares, the coares taken out, and  
 boyled tender in Claret-Wine, then put  
 them into the Paste, or for want of these,  
 you may take Gooseberries, Cherries, or  
 Damsons, or Apricockes, without the  
 stones, or Prunes: when you see your past  
 rise up white in the Oven, and begin to  
 turne yellow, then take it forth and wash  
 it with Rose water and Butter, scrape on  
 fine sugar, and set it into the Oven again,  
 about a quarter of an houre: then draw it  
 forth, and serve it in.

To roast a Legge of Mutton, or a  
 Cowes Udder.

**T**hrust your Knife into the Legge of  
 Mutton, at the butte end, the length  
 of your finger, then take a peece of Kid-  
 ney suet, and cut it in long slices & thrust  
 into every hole of the Legge one of those  
 peeces: picke on the outside whole  
 Cloves: then roast your Legge tender,  
 take a hard Lettice, a handfull of Parsley,  
 and

and boyle them tender, then beate them with the backe of your Chopping-knife acrosse, untill they be as soft as the pulp of an apple: then take a peece of sweet Butter as big as an Egge, and a quarter of a pinte of Vinegar, and a spoonefull of powder. Sugar: beat this upon the fire, and serue it in vnto the table hot, with your meate. Though this be excellent sauer, yet if you like it not, then you may make a Gallantine thus. Take a little Claret-Wine, and a peece of sweet Butter, grated bread, a little beaten Cinamon, and Ginger, a little Sugar, two or three cloves, a branch of Rosemary: set all these on the fire untill they boyle, and then put it into the Legge, or Alder, and serue it hot to the Tale.

To make an Olive Pie to be eaten hot.

**C**ut the flesh of a Legge of Meale into slices, as broad as your hand, & beat it acrosse with the backe of a chopping-knife: then take two handfuls of Parsly, seven or eight sprigs of Winter-Savory, as many of Thyme: strip these small, and let there be no stalkes in them, then shred them

them and put unto them the yolkes of  
 three or four hard Eggs minst small:  
 season your meat with Ginger, Nutmeg,  
 Salt, and Sugar: put to your Hearbes a  
 little Sugar, and a handfull of Currans:  
 lay your hearbes upon your slices of  
 Meale beaten and seasoned: then rowle  
 every peece into an Olive of the bignesse  
 of an Eg, and lay them into a Coffin fit  
 for your meat, and strew on them the rest  
 of your hearbes, and a few Currans, three  
 or four sliced Dates, three or four blades  
 of whole Spice, a little Sugar, put in half  
 a pound of sweet Butter, cut in slices, close  
 up the Pie, and bake it in an Oven, as hot  
 as for Manchet: half an hour before you  
 serve it to the board, put in a little white-  
 wine or Vinegar, wash over your Pie  
 with a little Rose-water and Butter, and  
 strew upon it hard Sugar and floure bea-  
 ten together: if any place grow presently  
 drie, wet it again with Rose-water and  
 Butter, and set it into the Oven again,  
 and within a quarter of an hour it will be  
 crisp like pce: then draw it forth, and serve  
 it hot to the Table.

To roast a shoulder of Mutton to serve for  
either Dinner or Supper.

**R**oast it with a quick fire that the fat  
may drop away, and when you think  
it half roasted, set a Dish under it, and  
flay it with a Knife acrosse as you do  
Booke, but you must cut it down to the  
bone on both the sides, let all the gravy run  
into the dish, baste it no more after you  
have cut it, put unto the gravy half a  
pinte of White-wine Vinegar, a handfull  
of French Capers, a dozen Raisins of the  
sun, the Stones being pickt out, five or six  
Dates broken in quarters, five or six D-  
itties sliced, five or six blades of Mace, a  
handfull of powder Sugar, stew all these  
untill they be half stewed away: then dish  
your shoulder, and poyze this sauce on  
the top of the meat, throw on Salt, and  
serue it hot to the Table.

. To bake a Chicken Pie to be  
eaten hot.

**T**Take four or five Chickens fit to be  
bakt, season them with Potmegge,  
Pepper, Salt, and Sugar, put them  
into

into a fit Coffin: then season seven or eight  
lumps of Sparrows, with Putmeg, Cinnamon,  
Salt and Sugar: rowle it in yolkes  
of hard Egges, it will keep them from dis-  
solving: lay your marrow upon the Chick-  
hens, and the yolkes of three or four hard  
Egges broken in quarters, five or six  
blades of whole spage, as many quartered  
Dates, a little Sugar, half a pound of  
sweet Butter: rible up your Pie, and set it  
in an Oven as hot as for Spander, and in  
one houre it will be bak't, draw it forth,  
and wash it with Rosewater and Butter,  
and draw on flour, and Sugar, beaten to-  
gether, and set it again into the Oven a  
quarter of an houre, it will be like pie:  
then draw it forth, and put in a little  
Sack, or Muscadine, and so serve it hot  
to the Table.

To roast a Neates tongue to be  
eaten hot.

**B**oyle a fat Neates tongue tender,  
drain it and lard it on one side, prick  
in some Cloves: then cut out the meat at  
the great end, and mince it with a little  
dubbing suet, as much as an Egge, then  
season it with a little Putmeg, and spage,



and Sugar, three or four Dates minst, a handfull of Currans, halfe a preserbed Orange minst small, about halfe a graine of Muske: work up your meat with the yolkes of two raw Egges, and stiffe it hard into the Tongue: then pinne over the end a peece of a Caule of Weale, or a skynny peece of Beefe suet, then put it on a small spit thorow both ends, set a Dish under the meat to save the gravy, baste it with sweet Butter, and put to the gravy a little Sacke, or Muscadine and the yolk of an hard Egge minst, and the coare of a Lemmon minst: when your Peates Tongue is roasted take it up, and put it in a dish sitting so, it, and put a little Sugar into the sawce, and powre it all over the Tongue, and serve it hot to the Table.

To bake a Neates Tongue to be  
eaten hot.

**B**oyle a fair Peates Tongue tender: season it as you read before in the roasted tongue: then lay in the tongue into a Coffin, made of the same fashion. Lay on it five or six blades of whole Mace, three or four quartered Dates, a little Orange cut into slices, the coare of a Lemmon sliced

sliced, half a pound of sweet Butter, a little Sugar, close up your Pie, and put it into an Oven, as hot as for Marchet: If you see it colour too fast, then take down the Oven lid: but if too slow, then lay a few coales in the Ovens mouth, in an houre and halfe it will be bak't: then take a little Hacke of Muscadine, and the juyce of a Lemon, half a grain of Muske, a little Sugar, the yolkes of two or three raw Egges, a little sweet Butter: set this on a chaffindish of coales, and stirre it, that the Egges curdle not, untill the Butter be melted, then draw it out, and cut it up, and put in your candle, scrape on Sugar, and serbe it hot to the Table.

To roast a Pigge with a Pudding  
in his belly.

**F**ley a fat Pigge, and trusse his head backward, looking over his backe, lay him in a very sair Dish, for soyling: then temper as much stufte for a Pudding, as you think will fill his belly, you must temper your pudding with grated bread, half a pound of dubbing saet minst, a handfull of Currans, four or five Dates minst, Cloaves, Pace, Nutmegs, and Ginger,

beaten, of each alike, and a little Sugar, and a very little Salt, you must wet your pudding with two Egges, and a little Rosewater and Sweet Cream, as much as will wet your pudding so stiffe, as that if you lay it upon a Trencher, it will not runne abroad; then put it into the belly of the Pigge, and prick up the belly close, spit it, and roast it: and when it is almost roasted, tying upon it the juyce of a Lemon: and when you are ready to take it up, take the yolkes of four or five new-laid Egges, a handfull of feathers, wash the Pigge with the yolkes of Egges, and while you are a washing the Pigge, let some other body bread it after you, before the Egges be hard: mingle amongst your bread a little Ginger, Pepper, and Nutmeg: let your sawce be Vinegar, Butter, and Sugar, and the yolke of a hard Egge minst: so serue it in upon your sawce hot to the Table.

To bake a Pigge to be eaten hot.

**T**ake a small fat Pigge, cut it in quarters or in smaller peeces, season it with Pepper, Ginger, and Salt: lay it into a

fit

At Cossin, strip and mince small a handfull of Parsley, five springs of Winter Saborry, strew it on the Meate in the Pie, and strew upon that the yolks of three or four hard Egges minst, and lay upon them five or six blades of Spice, a handfull of clauers of Barberries, a handfull of Currans well washt and pickt, a little Sugar, half a pound of sweet Butter, or more: close your Pie and set it in an Oven, as hot as for Manchet: and in two hours it will be bak't: then draw it forth and put in half a pinte of Vinegar, and Sugar, being warmed upon the fire, poure it all over the meat and put on the Pie-lid again: scrape on Sugar, and serue it hot to the Table.

Another way to roast a Legge  
of Mutton.

**L**Arde a fair large Legge of Mutton, a finger deepe with the Kidney suet, cut long-wise like ones finger: prick in some Cloves, and roast it with a quick fire: when you thinke it half roasted, cut off some of the underside of the flesh end, into thinne slices: then take half a pinte of great Oysters, and the gravy of them,

three or four blades of whole Mace, a peece of sweet Butter, as big as an Egge, a quarter of a pinte of Vinegar, a spoonfull of Sugar: put all these into your slices of Mutton, which you cut off the Legge, and stee them together in a Dishkin untill the liquor be halfe consumed: then dish up your Mutton being very well roasted, and pour the sauce upon the top of it: strewe Salt about it, and serue it hot to the Table.

To bake a steake Pie of the ribs  
of Mutton, to be  
eaten hot.

**C**ut a neck of Mutton betwixt every Ribbe, beate every ribbe with a Clever flakings, it will make the Mutton to eate short: then season it with Pepper and Salt, and put it in a Coffin, lay on three or four blades of whole Mace, halfe a pound of sweet Butter, close up your Pie, and set it into an Oven, as hot as for Manchet, in two houres it will be bak't: but in the mean time boyle a good handfull of good Parsley very tender, beate it as soft as the pulp of an Apple, put in a quarter of a pinte of Vinegar, and as  
much



much White-wine or Sack, but White-wine is the better, a little sweet Batter, two spoonfulls of Sugar, put your Parley into this liquor, beate it but warm: then you may put up your Ble, and poure this sawce all over the steakes: Make it well upon your peel, to make the sawce and the gravy mingle together: then lay on your liddle againe, scrape on fine Sugar, and serue it hot to the Table.

To roast a Neck of Mutton,

**C**ut alway the scrage end of a large Neck of Mutton, and put a couple of pricks thorow the best end, roast it with a quick fire, but scorch it not, baste it with sweet Batter, then wring in the juice of halfe a Lemmon: when it is halfe roasted, save the gravy in a dish, being put under the meat for the same purpose, and then baste it again with sweet Batter, and wring in the juice of the other halfe of the Lemmon: bread it with a little panchet mingled with beaten Nutmeg and Cloves, put it into a warm Dish, and put in the gravy that dript from it: this is a sawce both wholesome and toothsome.

To

To make a Hartichoake-Pie to be

eaten hot.

**T**ake the bottomes of four well boy-  
led Hartichokes, season them with  
Nutmeg, Pepper, Salt, and Sugar, then  
lay them in a Colfin, in each corner one:  
then lay the Marrow of four or fife Mar-  
row-bones (as whole as you can get them)  
in warme water to take away the red-  
nesse, dry them, and season them with Ci-  
namon, Ginger, Sugar, and Salt, rowle  
them up in the yolkes of raw Egges, and  
lay them upon your Hartichoaks, and  
here and there the yolk of an hard Egge,  
some whole, some in halves, as your eye  
shall aduise you, strewe on them the rest of  
the seasoning: lay upon them fife or sixe  
Dates broken in quarters, fife or sixe  
blades of whole space and a little Sugar,  
put almost a pound of sweet Butter on  
the top of all: close your Pye, and set it  
into an Oven as hot as for Panchet, in an  
hour or little more it will be bakte: if  
your Oven be over hot, it will dissolve  
your Marrow, or dry it up: draw it forth  
when it hath stood an hour, put in a little  
Sacke or Muscadine, wet it with Rose-  
water

water and Butter, strew on it a little  
floure and Sugar beaten together, and set  
it into the Oven againe, in a quarter of an  
hour it will be hard, and crispe like pce:  
draw it forth and serbe it hot to the Table.

To roast a Shoulder, or Hanch  
of Venison, or a Chine  
of Mutton,

**T**Ake any of these meates, lard them  
with French larde, and prick them  
thicke with Rose-mary, roast them with a  
quicke fire, but burn them not, baste them  
with sweet Butter: take half a pint of  
Claret-wine, a little beaten Cinamon and  
Ginger, two spoonfulls of Sugar, five or  
six whole Cloves, a branch of Rosemary,  
a little sweet Butter, a handfull of grated  
bread: let all these boyle together, untill  
it be as thicke as water-grewell, then put  
in a little Rose-water and Muske, it will  
make your Gallentine taste very pleasant-  
ly, put it in a sitting dish: draw off your  
meat, and lay it into the dish, strew it  
with Salt.

To

## To make Chewets of Veale.

**P**Arboyle two pound of the leane flesh  
 of a Legge of Veale, so, as that it  
 may be eaten: pare off the outside, and  
 mince the meat so small as grated bread,  
 then mince six pound of Beefe suet, as  
 small as the meate, but you must first pick  
 out the kernels, and the skinnies, mingle  
 them so together, as that you can see no  
 meate in the suet: then mince a quarter  
 of a pound of Dates small, take a quarter  
 of a pound of Biskets and Carra-  
 wates, two pound of Carrans cleane  
 washt and pickt, and dyde in a fair cloth:  
 season your meat with a little Cloaves  
 and Mace, Nutmegge, and twice so much  
 Cinamon as any of the other, all by dis-  
 cretion, the fourth part of a pinte of da-  
 maske Rosewater, almost half a pound of  
 Sugar, then stirre up your meat, that it  
 be seasoned in all places alike, the least  
 taste of Salt that may be is enough: then  
 rasse such Pies as you may put nine or  
 ten of them in a dish, fashion them some-  
 what long, and rasse them higher then an  
 ordinary Pie, fill them as full as you can  
 with-

without disaffioning of them, with thrusting out the sides, close them with very thinne liddes, bake them in an Oven as hot as for other Pies, in halfe an houre they will be bak't: draw them out, and scrape on Sugar, and serve them hot to the Table.

To roast a Capon with Oysters,  
and Chestnuts.

**B**oyle and pull nine or tenne Chestnuts, put them hot into Claret-wine, parboyle as many great Oysters, spit a Capon to be roasted, put the Chestnuts and the Oysters into the belly of the Capon, and stop them in with sweet Butter, roast it with as hot a fire as you can, but burn it not: baste it with sweet Butter, so soone as it droppes, save the gravy: parboyle twenty Chestnuts, and twice so many great Oysters, take halfe a pinte of Claret-wine, and a peece of sweet Butter, & a little grosse Pepper, stew the Oysters and parboyled Chestnuts in the Wine, with Butter, untill it be halfe consumed: then put the gravy of the Capon into your sauce, and the sauce into a faire Dish: bread up your Capon,  
and



and lay it on the sawce, sprinkle Salt, and  
serue it in hot to the Table.

To bake a Quince or a Warden Pie,  
so as the fruit may be red,  
and the crust pale  
and tender.

**P**Are faire pear Quinces or Wardens,  
and set them into an earthen panne,  
with the crowns upward, put to them a  
little Claret-wine, and a grain of spickes  
or more, according to the quantity of the  
frutt, put in a little Sugar, cover them  
close with a sheet of Paste, set them into  
a Bakers Oven with wheaten bread, but  
not household bread, for then they will be  
burnt and dry: when they have stood three  
or four houres in the Oven, they will be  
very red and tender, then you may keep  
them a week or more for use: when you  
have occasion to make your Pie, take  
Butter, and the yolkes of Eggs, and  
make short Paste, and raise a Coffin fit for  
your staffe, one by another, put in whole  
Cloves, and a little whole Cinnamon,  
poure in some sirrup from thei for  
baking, or if you want it, then put in Cla-  
ret-

ref-wine, and more Sugar, set them in an oven as hot as for Pies, and in one houre they will be bakte, and your fruit orient red. Remember befoze your first baking, that you coar your Quinces.

To roast a Shoulder or a Fillet

of Veale with farcing

of Hearbes.

**W**ash your meate, and parboyle it a little, strip two handfull of Parsley, Winter Savoy a handfull, and some Tyme: mince these Hearbes small, put to them the yolkes of three or four hard Egges minist, Nutmeg, and Pepper, Currans a good handfull, work all these with the yolke of a raw Egge: make holes as deep as your finger all over your meat, fill them with the Hearbes: roast it with a quicke fire, let the gravy of the Hearbes drop on the Hearbes left, baste your meate with sweet Butter: when it is almost roasted, put the hearbes and gravy to a quarter of a pinte of White-wine Vinegar, and a good spoonfull of Sugar, let them boyle until you take up the meate, and when it is in a dish,

dish, poure the sauce all over the meate  
and strew it with Salt, and serue it hot to  
the Table.

To fry Calves feet, or Trotters.

**S**hred a handfull of young Parsley very  
small, and beate it between thre or  
four raw Egges, season it with a little  
Nutmeg and Sugar, a corn of Pepper,  
and a little Salt: boyle your feet tender,  
and slit them in halbes, rowle thre of  
these halbes into the aforesaid Parsley and  
Egges: beate your frying panne with  
sweet Butter, or suet, slide your feet and  
Egges with the flat side downward,  
when the Butter is hot: if you have any  
Carrens, put a handfull into your Eggs  
and Parsley, they will aske no more frying  
then an Egge: when the under side is yel-  
low, turne them ebery one by it selfe, as  
you doe Egges, Dish them upon sippets,  
with that side outward that you slide first,  
boyle young Parsley tender, and beate it  
untill it be like the pulp of a roasted Ap-  
ple, put to it a quarter of a pinte of Vine-  
gar, two spoonfulls of Sugar, a peece of  
sweet Butter, beat them well, and poure  
them

them on the the feet, scrape on Sugar, and  
serve it hot to the Table.

### Buttered Loaves.

**S** Eason a pottle of floure with Cloves,  
Sage, and a little Pepper, mingle it  
with milke warme from the Cow, take  
half a pound of sweet Butter melted,  
halfe a pinte of Ale-yeast, two or three raw  
Egges, temper your floure with these  
things, to the temper of Panchet paste,  
then make them up in little panchets  
about the bignesse of an Egge, flat them,  
cut them and pycke them, set them on a  
paper, and bake them like Panchet, let  
the Oven lode be down: but if some-  
thing be in the Oven that requireth lon-  
ger or moze beates, then cover them with  
a paper, in an hour they will be thorow-  
ly soakt: then melt a pound of sweet  
Butter, with some Rose-water in it,  
draw forth your loaves, and pare away  
the crasse, slit them thorow betwixt the  
top and the bottome, in two places, and  
they will be like three round loaves: put  
them into the melted Butter, & turn them  
over and over in the Butter, then take  
warne Dish, and put in the bottome

peeces of the loaves, strew on Sugar of a good thickeesse, then set on the middle peeces, and serbe them likewise: lastly put on the tops, and scrape on Sugar on them also: so you may set on three, four, five, six, or more in a dish. If you be not ready to send them in, then set them in the Ovens mouth, with a paper over them, to keep them from drying.

To fry sheeps tongues, Deers tongues, or Calves tongues.

**B**Reake three or four Egges with Nutmeg, Cinamon, Sugar, and Salt, put to them a handfull of Currans: pill the Tongues, and slice them in thine slices, put them into your Egges: and when your frying pan is hot with Butter, or Sweet lard, cut the coare of a Lemmon in square peeces, like dice, and put it into your Egges and tongues, but not before you be ready to put the meate in to the pan, for then it will make them curdle: then fry them in spoonfulls like Eggs on both sides, the least burning takes away all the good tast of al the other things: fry them, and dish them upon sippets,

up



upon thinne Panchet toasts fride with  
sweet Butter. Let your sawce be Hacke,  
or White-wine, sweet Butter, and Su-  
gar, heat it hot, and poure, it on the top of  
your Tongues: scrape on sugar, and  
serue it hot to the Table.

Boyled Sallets.

**S**Crab-boyled Carrets, being ready to  
Seate, and they will be like the pulp of  
a roasted Apple, season them with a little  
Cinamon, Ginger, and Sugar, put in a  
handfull of Currans, a little Vinegar, a  
peece of sweet Butter, put them into a  
Dish, but first put in another peece of but-  
ter, that they burn not to the bottome:  
then steepe your roots in the Dish a quar-  
ter of an hour: if they beginne to be dry,  
put in moze Butter: if they be too sweet,  
put in a little moze Vinegar. The same  
way you may make a Sallet of Beetes,  
Spinage, or Lettice boyled: beat any  
of these tender, like the pulp of a roasted  
Apple, and use them as befoze shewed.

**A** bak'o Pudding after the Italian  
fashion.

**P**Are off the crasts from a penny wbole  
loafe, cut it in square peeces like dice,  
put to it halfe a pound of dubbing suet  
minst small, half a pound of Raisins of  
the Sun, the Stones taken out, two Dun-  
ces of Sugar, five or six sliced Dates, a  
grain of Muske, five or six lumps of  
Garrow: season these with Cloves,  
Mace, Nutmeg, and Salt, but a very little  
Salt is sufficient, beat a couple of Egges,  
with four or five Spoonfulls of Creame,  
powre it upon your seasoned bread, and  
stere it very gently for breaking, so as  
the peeces may be but wet, but not so wet  
that you can see any moisture in them: lay  
a Pomewater in the bottome of the Dish,  
or some other soft Apple pared, and sliced  
thinne, put your Pudding also upon the  
Apple, and so set the Dish into an Oven,  
as hot as for Manchet, or small Bies,  
when you see it rise yellow, take down  
your Oven lidde to coole your Oven,  
it will be bak't in half an hour: if the O-  
ven be too hot, it will be burnt, if it be too

cold  
the  
cold

cold, it will be too heaby: when it is bak't  
draw it forth, and scrape on Sugar, and  
serbe it hot to the Table.

### To make Puffes.

**S**et the best new wheate together, as  
a Cheese is made with Rannet, and  
when it is raine, take the Curds, and  
straine the Whey clean from them, then  
season your Curds, with a little Ginger,  
Cinnamon, Sugar, and Nutmeg, put in a  
little Rosewater, Muske and one Egge,  
bat the yolkes of two: temper it with as  
much fine flower as will make it leeth  
passe, as leeth as you can worke it, then  
butter a white Paper, make them into  
flat balls, about the bignesse of a great  
table man, and set them into an Oven as  
hot as for panchet, upon the buttered pa-  
per, or rather the Oven must be as hot as  
for small Pies: a quarter of an houre af-  
ter you may take them out, and dip them  
in Butter melted with Rose-water,  
scrape on fine Sugar, and set them into  
the Oven againe: beware of burning  
them: when you see time draw them again

and put as many of them in a Dish as  
you think fit: they will shine, and be  
crispe.

Blancht Manchet, to be made in a  
Frying-pan.

**B**Reake eight or nine Egges, take a-  
way the whites of four of them,  
beate them with halfe a pinte of Sweet  
Creame: put to them halfe a penny Wan-  
chet grated, and put to it two ounces of  
Sugar beaten, Nutmeg and Spice, a little  
Rose-water: fry these with sweet Butter,  
even as you would fry a Mansey: but let  
it be a small frying-pan, that it may be  
the thicker, beware you burn it not: and  
when it is fride, wash it over with a little  
Sack, and the juyce of a Lemmon: scrape  
on Sugar, and serbe it in hot upon a plate,  
even as a Mansey.

To make Peascods, or Dolphins of  
Marrow, or of aroasted kidney  
of Veale,

**S**Season parboyld Marrow with Sugar,  
Cinamon and Ginger, roole it up in  
the

the yolke of a raw Egge: then take a  
peece of bozt paste rowled very thin, then  
floure your Dolphin or Beascod mold and  
lay your peece of paste upon it, then fill  
the mould upon the paste with your Mar-  
row, or roast kidney minst, and seasoned  
with the aforesaid seasoning, and faire  
parbopled Currans, being brought with  
the yolke of a raw Egge: when you have  
filled your moulds with either of these  
meates upon the paste, round about close  
by the meate, then lay another sheet of  
paste on the meate, and close it downe  
with your finger to the wet paste, then  
pinch off the paste close by the mould with  
your Thumbe, and then turne out your  
Dolphins or Beascods upon a paper, then  
fry them with a good deale of sweet Su-  
et, but let your Suet be hot before you put  
them in, or else it will make your paste  
heavy: when you have fryde them on the  
one side, turn the other, but fry that  
side last that you serbe upward unto the  
Table: then take them out of that  
hot Lard, and dish them upon a warme  
Dish and plate, scrape on Sugar, and set  
it against the fire, or in a warme Oven,  
that you may serbe them hot, soz if you let  
them



them lie still in the Fryng-pan, they will  
drink up the suet, and be both heavy, and  
of an ill taste: take heed also in any wise  
that you turn them oft, for they will en-  
dure no hot fire.

To make a Livery  
Pudding.

**B**Oyle a Hogges liver very dry, when  
it is cold grate it, and take as much  
grated Panchet as Liver; sift them  
thorow a course Sieve or Collinder, and  
season it with Cloves, Spice, Cinnamon,  
and as much Aniseeg, as of all the other,  
halfe a pound of Sugar, a pound and half  
of Carrans, half a pinte of Rose-water,  
two pound of Beef Suet minst small,  
eight Egges, put away the whites of  
four: temper your Bread and Liver  
with these Egges, Rose water, and as  
much sweet Cream as will make it some-  
thing stiffe: then cut the small guts of a  
Hogge about a foot long, fill them about  
three quarters full of the aforesaid stuffe,  
tie both ends together and boyl them in a  
pottle of fair water, with a peewee with  
under them, with the bottoms upward, and

it will keep your Puddings from breaking: when the water seetheth put in your Puddings, let them boyle softly a quarter of an houre, and take them up: and so you may keep them in a Dye frong a week or moze: when you spend them, you must boyle them.

To make Rice Puddings.

**B**oyle halfe a pound of Rice with three pintes of milke, a little beaten Mace, boyle it untill your Rice be dry, but never stirre it, but if you chance to stirre it, then you must stirre it continually or else it will burne: powze your Rice into a Collinder or else into a strainer, that the moisture may runne cleane from it: then put to it six Egges, and put away the whites of three, halfe a pound of Sugar, a quarter of a pinte of Rose-water, a pound of Currans, a pound of Beefe suet chred small, season it with Nutmeg, Cinamon, and a little Salt, stirre all this together with a spoon thinne, dry the smallest guts of a Hogge in a fair cloth being watered and scoured fit for the Puddings, and fill them three

148 The second Book &c.

three quarters full, and tye both ends together, let them boyle softly a quarter of an houre or scarce so much, and let the water boyle before you put them in, and doe as in the other Boddie last spoken of.

The end of the Books of  
Cookery.

---

A

---

A NEW  
BOOK  
OF  
CARVING  
AND  
SEWING.

---



LONDON,  
Printed for *Richard Marriot*, and are to be  
sold at his shop in *St. Dunstons*  
Churchyard in *Fleetstreet*. 1650.

BOOK

CARVING

AND

SEWING

---



---

Printed for A. Millar, at the Theatre Royal, and to be  
sold at the Sign of the Black Lion, in St. Dunstons  
Church-yard, 1759.





# Tearms of a Carver.



Reak that Deer, leach  
that Bzaton, reat  
that Goose, list that  
Swan, sawce that  
Capon, spoil that  
Hen, frush that Cble-  
ken, unbzace that  
Mallard, unlace that

Cony, dismember that Herne, display that  
Crane, disfigure that Peacock, unjoynt  
that Bitturn, untach that Curlew, allay  
that Feasant, wing that Partrich, wing  
that Quaille, mince that Plover, thie that  
Pigeon, border that Pasty, thie that  
Woodcock, thie all manner of smal Bleds.

Limber the Fire, tire that Eggs, chine  
that Salmon, Aring that Lampy, splat  
that Pike, sawce that Blaiice, sawce  
that Lench, splay that Bieme, uide that  
Haddock, tuske that Barbell, culpon that  
Troit,

Tronke, Anne that Chebue, tranfen that  
Cele, franch that Sturgtion, underfranch  
that Porpas, tame that Crab, barbe that  
Lobster.

The office of the Butler and Pantler,  
Yeoman of the Cellar and Ewry.

**T**hou shalt be Butler and Pantler all  
the first year, and yee must have three  
pantry knives, one knife to square Tren-  
cher-loaves, another to be a Chipper, the  
third shall be Warp for to make smooth  
Trenchers: then chip your Sovereignes  
bread hot, and all other bread let it be a  
day old, household bread three days old,  
Trencher bread four days old, then look  
your Salt be white and drye, the powder  
made of Iboz two inches broad, and three  
inches long: and look that your Salt-  
celler lid touch not the Salt: then looke  
your table cloathes, towells and napkins  
be faire soulded in a chest or hanged upon  
a pearch, then looke your Table knives  
be faire polished, and your spoones cleane,  
then looke you have two Carrisors, a more  
and a lesse, and wine cannels of bore, made  
acording, and a Warp gimlet and sau-  
rets:

cets : And when ye set a Pipe on broach,  
doe thus, set it four fingers broad above  
the neather chine upward a staine, then  
shall the lees never arise. Also look ye have  
in all seasons Butter, Cheese, Apples,  
Peares, Nuts, Plums, Grapes, Dates,  
Figs and Raisins, Compost, green Gin-  
ger, Chard, and Quince. Serbe fasting,  
Butter, Plums, Damsons, Cherries, and  
Grapes : After meat, Peares, Nuts,  
Strawberries, Huckleberries and hard  
Cheese: Also Blandzels, or Pippins with  
Carratwies in Confects : after Supper  
roasted Apples and Peares, with blancht  
powder, and hard Cheese: beware of Cow-  
cream and of Strawberries, Huckleber-  
ries, Fincat for Cheese will make your  
Soveraigne sick, but let him eat hard  
Cheese.

Hard Cheese hath these operations: it  
will keep the stomach open. Butter is  
wholesome first and last, for it will doe a-  
way all paysons: Milke, Creame, and  
Fincate they will close the Maw, and so  
doth a posset, beware of greene Sallets  
and raw fruits, for they will make your  
Soveraigne sicke, therefore let not much  
by

by such meates as will set your teeth on edge, therefore eate an Almond and hard cheese. Also of diuers drinks if their sumostities haue displeased your Sovereign, let him eate a raw Apple, and the sumostities will cease.

Measure is a merry meane, and if it be well used, Abstinence is to be praised when God therewith is pleased.

Also take good heed of your wines every night with a candle, both red Wine, and sweet Wine, and look they rebopple not, leake not, and wash the pipe heads every night with cold water, and looke yee haue a clenching iron, ads, and linnen cloathes if need be, and if they rebopple, yee shall know by the hissing, therefore keep an empty pipe with the lees of coloured Rose, and draw the rebopled Wine to the lees, and it shall help it, and if the sweet Wine pale, draw it into a Romney Vessel for leesing.

Also look your compost be faire and clean, and your Ale fve daies old ere men drinke it, then keep your house of office cleane, and be courteous to answer to each person, and look yee give no person no paid drink, for it will breed the scab.

And

And when pee lay the cloth, wipe the  
board cleane with a cloth, than lay a cloth  
(a tounch it is called) take your fellow the  
one end, and hold you the other end, then  
draw the cloth straight, the bought on  
the utter edge, take the utter parts and  
band it even, then take the thirde cloth  
and lay the bought on the inner edge, and  
lay estate with the upper part halfe a  
foot broad, then cover the Capboard  
and thine Croy, with the Towel of Dia-  
per, then take thy Towel about thy neck,  
and lay the one side of the Towel upon  
thy left arme, and thereon lay your So-  
beraignes Rappin, and lay on thine arme  
seven Loaves of Bread, with three or  
four Trencher Loaves, with the end of  
the Towel in the left hand, as the manner  
is, then take thy Salt-celler in thy left  
hand, and take the end of the Towel in  
your right hand to beare in Spooones and  
Knives, then set your Salt on the right  
side where your Soberaigne shall sit, and  
on the left side your Salt, set your Trench-  
ers, then lay your Knives, and set your  
Bread one Loave by another, and your  
Spooones, and your Rappin laire fou-  
ded be the your Bread, then cover your



bread and trenchers, spoones and knibes, and at every end of the Table, set a Salt-seller, with two trencher Loaves, and if pee will wrap your Soveraignes Bread statelie, pee must square and proportion your Bread, and see that no Loafe bee more then another, and then shall ye make your wrapper mannerly: then take a Towell of reines, of two yards and a half, and take the Towell by the ends double, and lay it on the Table, then take the end of the bought, a handfull in your hand, wrap it hard, then lay the end so wrapped between two Towels, upon that end so wrapped. This being done, lay your bread bottome to bottome, sit or seven loaves, then see you set your Bread mannerly in good forme, and when your Soveraignes Table is thus arrayed, cover all other boards with Salt, Trenchers and Cups: also see thine Cwys be arrayed with Basons and Cwys, & water hot and cold, and see ye have Napkins, Cups, spoons, and see your Pots for Wine and Ale be made clean, and to the turneps make the curtessie with a cloth under a faire double nappe: then take the Towels ends next you, & the utter end of

the  
and  
foul  
foot  
lie:  
is at  
guid  
it an  
ontu  
pee  
and  
rber  
halfe  
estat  
Dob  
nape  
mild  
your  
Cw  
is let  
necke  
teste,  
by the  
and sp  
ines  
and lo  
our  
person

the Cloth on the utter side of the Table, and hold these three ends at once, and fould them at once, that a pleat passe not a foot broad, then lay it even where it should lie: and after meat wash with that, that is at the right end of the Table, pee must guide it out, and the Sparshall must conuey it and look to each cloath, the right side be outward, and draw it straight: then must pee raise the upper part of the Towell, and lay it without any groaning, and at every end of the Towell pee must conuey halfe a yard that the Server may take estate reverently, and let it be, & when your Sovereigne hath washed, draw the turnape even, then bear the turnape to the middle of the board, and take it up before your Sovereigne, and bear it into the Chaire againe, and when your Sovereigne is set, look your Towell be about your necke, then make your Sovereigne curtseie, then uncover your Bread and lay it by the Salt, and lay your Napkin, Knife and spoone afoze him, then kneele on your knee till the purpaine passe eight Loaves and look pee set at the ends of the Table four Loaves at a pisse, and see that every person have a Napkin and a Spooone, and

waite well to the Sower how many Dishes be covered, and so many cups covered yee, then serue ye forth the Table mannerly, that every man may speake of your courtesie.

Of the Sewing of  
Flesh.

The Sower must seve, and from the board conuey all manner of pottages, meates and sauces, and every day commune with the Cook, and understand and witte how many Dishes shall be, and speak with the Pantlers and Officers of the Spicery for fruits that shall be eaten fasting. Then goe to the board of Sewing, and see ye have Officers ready to conuey, and servants for to beare your Dishes. Also if the Marshall, Squires, and Sergeants of Armes be there, then serue forth your Sovereigne without blame.

Service.

First set yee forth Mustard & Brawn Pottage, Beef, Mutton, Stewed Wheatsant, Swan, Capon, Pig, Manison, Hare,

Castard

Castard

Custard, Leach, and Lombard, Fruter  
 baunt, with a subtilty two pottages blanch  
 manger and gelly. For standard Gentilon,  
 roast lke, Fatone, and Come, Bustard,  
 Storke, Crane, Peacock with his talle,  
 Hernefeto, Bittorn, Woodcock, Par-  
 trich, Plover, Rabbits, great Birds,  
 Larks, Doncets, Pampusse, white Leach,  
 Amber, Gelly, Cream of Almonds, Car-  
 leto, Brew, Sutte, Quatte, Sparrow,  
 Partinet, Bearch in Gelly, pety Perots  
 Quince bakte, Leach Detogard, Fruter,  
 Page, Blandzels or Pippins with Cara-  
 way in Confects, Mafers and Appocras  
 they be agreeable. Now this feast done,  
 toyd yee that Table.

### Of the Carving of flesh.

**T**he Carber must know the Carbing,  
 and the faire handling of a Knife and  
 how he shall fetch all manner of Fowle:  
 your Knife must be faire and your hands  
 must be cleane, and passe not two fingers  
 and a Thumbe upon your Knife. In the  
 middell of your hand set the hilt sure,  
 unlasling the mincing with two fingers  
 and Thumbe, Carbing of Bread, lay-  
 ing and voyding of Creams with two Fin-  
 gers

ger and a Thumbe: look yee haue the  
care, let neuer on Fish, Flesh, Beast nor  
fowle, more then two fingers and a  
Thumbe, then take your loafe in your left  
hand, and hold your knife surely, embzein  
not the Table cloth, but wipe upon your  
Napkin, then take your Trencher loaf in  
your left hand and with the edge of your  
Table-knife take up the Trenchers as  
nigh the point as you may, then lay four  
Trenchers to your Sovereigne one by an  
other, and lay thereon other foure Tren-  
chers, or else twaine, then take a Loafe in  
your left hand and pare the loafe round  
about, then cut the ober crost to your So-  
veraign, and cut the neather crost and hold  
the paring, and touch the loafe no more af-  
ter it is so serued, then cleanse the table that  
the Sower may serue your Sovereigne.

Yee must also know the fumosities of  
Fish, Flesh, and Fowles, and al manner of  
Sauces according to their appetites. these  
be the fumosities: Salt, soure, restie,  
fat, cryed, sinewes, skinnes, bonp, croups,  
young feathers, heads, pigeons bones, and  
all manner of legges of beasts and fowles  
to the other side, for these be fumosities,  
lay them neuer to your Sovereigne.

Service

T  
lay o  
les th  
W  
Sob  
your  
into  
with  
Put  
and l  
fumo  
In  
dove  
by t  
your  
it in  
finet  
raile  
body  
the t  
after  
and  
Pen  
wing



Service.

**T**ake your Knife in your hand and cut  
Baton in the Dish as it lyeth, and  
lay on your Soberaignes Trencher, and  
see there be Mustard.

Wentson with farmisy is good for your  
Soberaigne, touch not the Wentson with  
your hand, but with your Knife, cut it out  
into the farmisy, doe in the same wise  
with Deason and Bacon, Beefe, Hen and  
Gutton: pare the Beefe, cut the Gutton  
and lay to your Soberaigne : be ware of  
samosittes, salt, sinew, fat, resty, and raw.  
In Strup, Pheasant, Partrich, Stocke-  
dove, Chickens, in the left hand take them  
by the Winton, and with the forepart of  
your Knife lift up your wings, then mince  
it into the strup, be ware of skin, raw and  
sinew: Goose, Teale, Gallard and Swan,  
raise the Legges, then the wings, lay the  
body in the midst or in any other Platter,  
the wings in the middelt, and the legges  
after, lay the Batone between the legges  
and the wings in the platter: Capon or  
Hen of Greece, lift the Legges, then the  
wings, and cast on wine or ale, then mince

the wing and giue your Soveraigne: F-  
 sant, Partrich, Plover, or Lapwing, raise  
 the wings and after the legges, Wood-  
 cocke, Bltorn, Cgrt, Snite, Curlew and  
 Berneslew, unlace them, breake off the pl-  
 nions, and break the neck, then raise the  
 legges, and let the feet be on still, then the  
 wings. A Crane raise the wings first, and  
 beware of the tramp in his breast, Peacock  
 Stork, Bustard, and Shovillard, unlace  
 them as a Crane, and let the feet be on still,  
 Qualle, Sparrow, Larke, Martinet, Pi-  
 geon, Swallow and Thrush, the legs first,  
 then the wings: Fatone, Kid, and Lamb,  
 lay the Kidney to your Soveraigne, then  
 lift up the Shoulder, and giue to your So-  
 veraigne, a rib. Wenison roast, cut it in  
 the Dish, and lay it to your Soveraigne: a  
 Conny, lay him on the backe, cut away the  
 vents between the hinder legges, breake  
 the cartnell boue, then raise the sides, then  
 lay the Conny on the wombe, on each side  
 the chine, the two sides departed from the  
 Chine, then lay the bulke, Chine, and sides  
 in the Dish: also yee must mince foure  
 Leases to one mayzell of meate, that your  
 Soveraigne may take it in the sawee. All  
 payte meates that be hot open them above

the

the Cossing and all that be cold open them  
in the midway. Costard, cheek them inch  
square, that your Sovereaigne may eat  
Doucets, pare away the sides and the bot-  
tome, beware of sumosittes, Fruter  
vaunt, Fruters they say be good, better  
is Fruter Pouch, Apple Fruters be good  
hot, and all cold touch not. Cansey, is  
good hot. Morts of grewell of Beef or  
Mutton is good, Gilly, Portras, Cream  
of Almonds, Blanch Panger, Bassell and  
Charlet, Cabbage and Ambles of a Deer  
be good and all other pottage beware of.

Sawce for all manner of Fowles.

**M**ustard is good with Bacon, Beef,  
Machine of Bacon & Mutton: Verjusce  
good to boyl Chickens, and Capon: Swan  
with Chalozons: ribs of beef, with gar-  
lick: Mustard, Pepper, Verjusce, Ginger,  
sawce of Lamb, Pig & Fatone: Mustard &  
Sugar, to Feasant, Partrich and Conny:  
sawce Gamlin, to Hernesew, Egript, Blo-  
ber, and Crane, Brew and Corlew, Salt,  
Sugar, and water of Camel, Mustard  
Shobillard, and Bitturn sawce, Gamlin,  
Woodcock, Lapwing, Larke, Quails.

Mar -

partinet, Menison, and Oniffe, with white salt: Sparrowes and Throstles, with salt and Cinamon: thus with all meates, sawce shall have the operation.

Of the Feasts and service from Easter unto Whitson tide.

**O**n Easter day, and so forth to Pentecost, after the serving of the Table, there shall be set Bread, Trenchers and spoones after the estimation of them that shall sit there, and thus you shall serve your soveraigne: lay Trenchers, and if he be of a lower degree or estate, lay five Trenchers, and if he be of a lower degree, four Trenchers, and of a lower degree, three Trenchers, then cut bread for your Soveraigne, after yee know his conditions, whether it be cut, in the middell or pared, or else to be cut in small peeces, also you must understand how the meat shall be served before your Soveraigne, and namely on Easter day, after the governance and service of that Countrey where yee were borne. First on that day yee shall serve a Calfe sodden, and sodden Egges with greene sawce, and set them  
before

before the most principall estate, and that  
 Lord because of his high estate shall part  
 them all about him, then serbe pottage, as  
 Morts, Rootes, or Brewis, with Beefe,  
 Mutton, or Meale, and Capons, to be co-  
 loured with Saffron, and baked meates,  
 and the second course. Fustell with Ham-  
 on, and roasted Endoued, and Pigeons,  
 with Bakte meates, as, Tarts, Chelwets,  
 and Flannes, and other, after the disposi-  
 tion of the Cookes, and at Supper time  
 others sauces of Mutton or Meale in  
 broth, after the ordinance of the Steward,  
 and then Chickens with Bacon, Meale,  
 roast Pigeons, or fumed, and with roast  
 with the head, & the portenance of Lamb,  
 and Pigs feet with Vinegar and Par-  
 sley thereon, and Manley fryed, and other  
 bakte meates: yee shall understand this  
 manner of Serbice, dureth to Pentecost,  
 save fith dayes.

Also take heed how yee shall array these  
 things before your Soberaigne. First yee  
 shall see there be Greensauce of sorrell or  
 of Aines, that is, hold a sauce for the first  
 course and yee shall beginne to raise the  
 Capon.





A generall Table of direction  
for the order of Carving up of  
Fowle, to direct them which  
know not, and are wil-  
ling to learn.

---

Life that Swan,



The manner of cutting up of  
a Swan, must be to slit  
her right down in the mid-  
dle of the breast, & so clean  
thorow the back, from the  
neck to the rumpe, so part  
her in two halves, but you must do it clean-  
ly and handsomely, that you break not, nor  
tear the meat, then lay two halves in a fair  
Charger, with the slit sides downeward,  
throw salt about it, and set it again on the  
Table. Let your sauce be chaldyon for a  
Swan, and serbe it in sawcers.

Reare

## Reare the Goose.

**Y**ou must breake a Goose up contrary to this fashion. Take a Goose being roasted, and take off both the Legges faire like a Shoulder of Lambe, take them quite from the body, then cut off the belly peece round, close to the lower end of the breast, then lace her down with your knife clean thorow the breast, on each side your Thumbs breadth from the bone in the middle of the breast. Then take off the pinion of each side, and the flesh which you first laced with your knife, rasse it up clean from the bone, and take it cleane from the carkasse with the pinion. Then cut up the bone which lyeth besoze in the breast which you commonly call the Perrey-thought, the skin and the flesh being upon it. Then cut from the breast bone another slice of flesh clean thorow, and take it clean from the bone: then turne your carkasse, and cut it asunder, the backe bone above the loyne bones, then take the Rump, end of the Back-bone, and lay it in a fair Dish: with the skynny side upward

upward, lay at the foze-end of it the *per-ry-thought*, with the skinn-side upward, and befoze that the apion of the Goose: then lay your *Wintons* on each side contrarp, set your legges on each side contrarp behinde them, that the bone end of the legges may stand up crosse in the middle of the *Dish*, and the wing *Wintons* may come on the outside of them. Put under the wing *Wintons* on each side the long slices of flesh which you cut from the breast-bone, and let the ends meet under the legge-bones, and let the other ends lie cut in the *Dish* betwixt the Leg, and the *Winton*: then poure in your sauce into the *Dish* under your meate, then throw on Salt, and set it on the Table.

To cut up a Turkey or Bustard.

**Y**ou must raise up the Leg very faire, and open the joint with the point of your Knife, but take not off the Legge: Then lace down the breast with your Knife on both sides, and open the breast *Winton* with the Knife, but take not the *Winton* off, then raise up the *per-ry-thought* betwixt the breast-bone and the  
top

top of the Perry-thought, then lace down the flesh on both sides of the breast-bone, then raise up the flesh called the brawn, and turne it outward upon both sides, but breake it not, nor cut it not off, then cut off the wing Pinion, at the joynt next to the body, and sticke on each side the Pinion, in the place where yee turned out the brawne, but cut off the sharp end of the Pinion and take the middle peece, and that will fit just in the place.

You may cut up a Capon or Pheasant the same way: but of your Capon cut not off the Pinion, but in the place where you put the Pinion of the Turkey, you must put the Gizard of your Capon, on each side halfe.

#### Dismember that Herne.

**Y**ou must take off both the legges, lace it down to the breast with your knife on both sides, and raise up the flesh, and take it clean off with the Pinion. Then you must stick the head in the breast, and set the pinion on the contrary side of the carkasse: and the leg on the other side of the carkasse, so that the bone ends may meet

meet crosse over the carkasse, and the other wing crosse ober upon the top of the carkasse.

Unbrace the Mallard.

**R**aise up the Winson and the Legge, but take them not off, and raise the sperri thought from the breast, and lace it down on each side of the breast with your kniffe, bending to and fro like waves.

Unlace that Conny.

**T**urn the backe downward, and cut the belly flaps cleane off from the Kidney, but take heed you cut not the Kidney, nor the flesh. Then put in the point of your Knife between the Kidnies: and loosen the flesh from the bone on each side of the bone, then turne up the back of the Rabbet, and cut it crosse between the wings, then lace it downe close by the bone, with your Knife on both sides, then open the flesh of the Rabbet, from the bone, with the point of your Knife against the Kidney: and pull the Legge open softly with your hand, but plucke it not off,

then

then  
and  
legs

Of



Robert  
pons,  
lawce  
greene

Ta  
his to  
but on

Tak  
his to  
lawce



then thrust in your knife betwixt the ribs  
and the Kidney, and slit it out, then lay the  
legges close together.



## Of the Carving of all manner of Fowles.

### Sawce that Capon.

**T**ake up a Capon, and lift up  
the right legge and right  
wing, and so array forth, &  
lay him in the platter as he  
should lie, and serbe your  
Soveraigne, and know well that Ca-  
pons, or Chickens be arrayed after one  
sawce, the Chickens shall be sawced with  
greene sawce or Vervayce.

### Allay that Fesant.

Take a Fesant, raise his legges and  
his wings as it were a Hen, and no sawce  
but only Salt.

### Wing that Partridge.

Take a partrich, & raise his legs and  
his wings as a Henne, if yee mince him,  
sawce him with Wine, Powder of Cin-  
ger,

ger, and salt, then set him upon a Chaffin dish of coales to warme, and serbe it.

Wing that Quaile.

Take a Quatle and raise his legges and his wings as a Hen, and no satwe but Salt.

Display that Crane.

Take a Crane and unfold his legges, and cut off his wing by the joynts, then take up his wings and his legges, and satwe them with powder of Ginger, Mustard, Vinegar and Salt.

Dismember that Heron.

Take a Heron and raise his legges and his wings as a Crane, and satwe him with Vinegar, Mustard, Powder of Ginger and Salt.

Vnoynt that Bitturne.

Take a Bittorne and raise his legges and his wings as a Heron, and no satwe but Salt.

Breake that Egripr.

Take an Egript and raise his legges and his wings as a Heron, and no satwe but Salt.

Vntach that Curlew.

Take a Curlew and raise his legges and

and his wings as a Henne, and no sawce but Salt.

Vntach that Brew.

Take a Brew and raise his legges and his wings in the same manner, and no sawce but onely Salt, and serbe it to your Soberaigne.

Vnlace that Conny.

Take a Conny and lay him on the back, and cut away the vents, then raise the wings and the sides, and lay bulke, chine, and sides together : Sawce, Vinegar and Powder of Ginger.

Breake that Sarcell.

Take a Sarcell or Teale, and raise his wings and his legges, and no sawce but onely Salt.

Mince that Plover.

Take a Plover and raise his legges and wings as a Hen, and no sawce but onely Salt.

A Snite.

Take a Snite and raise his wings, his legs and his shoulders, as a Plover, and no sawce but Salt.

Thie that Woodcock.

Take a Woodcock and raise his legges as a Hen, this done dight him the braine.

From the Feast of Whitsonide unto  
Midsummer.

**I**f the second course for the meates be-  
foresayd yee shall take for your sawces,  
Ale, Wine. Vinegar, and powders after  
meate, but Ginger and canell from Pente-  
cost to the Feast of S. John Baptist.

The first course shall be Beefe and Gout-  
ton with sodden Capons, or roasted, and if  
Capon be sodden, array him in the man-  
ner aforesaid, & when he is roasted, thou  
must cast on Salt, with Wine or with  
Ale, then take the Capon by the legs, and  
cast on the sawce, and breake him out, and  
lay him in a Dish as he should ste, first  
yee shall cut the right leg & the right shoul-  
der, & betweene the foure members lay the  
browne of the Capon with the croupe in  
the end betweens the legs, as it were pos-  
sible for to be joyned together, and other  
bake meates after. And in the second  
course, pottage shall be Tossell Charlet or  
Mertrus, with yong Beefe, Meale, Porke,  
Pigeons, or Chickens roasted with Pam-  
passe, Fritters, and other bake meates  
after the ordinance of the Cooke. Also the

the Goose ought to be cut member to member, beginning at the right legge and so forth under the right wing, and not upon the joynt above, and it ought to be eaten with greene Carlike, or with Sorrel, or tender Vines or Uerjuyce in Summer season after the pleasure of your Sovereaigne: also yee shall understand that all manner of Fowles that have whole feet, should be raised under the wing and not above.

From the Feast of Saint John the Baptist unto Michaelmas.

**I**n the first course: Pottage, Worms, Quell and Furmenty, with Venison, and Morrus, and pestles of Porke, with green sawce, roasted Capon, Swan with Chaddon. In the second course, pottage after the ordinance of the Cooks, with roasted Mutton, Veal, Pork, Chickens or endoured Pigeons, Herneſewes, Fritters or bakte meates, and take heed of the Pasant, he shall be arrayed in the maneer of a Capon, but it shall be done dyce without any mopſture, and he shall be eaten with salt, and powder of Ginger, and the



Hennelsto shall be arraped in the same manner without any moisture, and bee should be eaten with Salt, and Powder, also yee shall understand that all manner of Fowles having open clawes, as a Capon, shall be tised and arraped, as a Capon and such other.

From the Feast of Saint Michaell unto the Feast of Christmas.

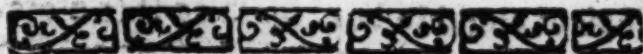
**I**n the first course pottage, Beefe, Mutton, Bacon, pebbles of Porke, or with Goose, Capon, Mallard, Swan or Fesant, as it is before said, with Carrots or Bakte-meates, or Chines of Porke. In the second course, Pottage, Mutton or Conies or Sew: then roast flesh, Mutton, Porke, Veale, Pullets, Chickens, Pigeons, Teales, Mignons, Mallards, Partrich, Woodcocke, Plover, Bittorne, Curlew, Hennelsto, Wenison roast, Great Birds, Sutte, feldfars, Whishes, Fritters, Chrolts, Beefe with sawce, Celoper, roast, with sawce poggil, and other baked meates as is aforesaid, and if yee carbe before your Lord or your Lady any sodden flesh, carbe away the skinne above, then Carve reasonably of the flesh for your Lord

Lord and Lady, and specially for Ladies, for they will soone be angry, for their thoughts be soone changed, & some Lords will be soone pleased, and some not, as they bee of complexion. The Goose and Swan may bee cut as yee doe other Fowles that have whole feet, or else as your Lord or your Lady will have it.

Also a swan with a Chaddon, Capon, or Fesant, ought to be arrayed, as it is aforesaid, but the skin must be had away, and when they have beene carbed before your Lord or your Lady, for generally the skin of all manner whole footed Fowles, that have their living on the water, their skins be wholesome and cleane, for by cleannesse of water and fish is their living, and if they eat any stinking thing, it is made so clean with the water that all the corruption is clean gone away from it.

And the skinn of a Capon, Henne, or Chicken be not so cleane, for they eat foule things in the street, and therefore the skinnes be not so wholesome, for it is not their kinde to enter into the River to make their meat good of the filth. Mallard, Goose, or Swan, they eat upon the land foule meate, but anon after the

kinde they goe to the riuer, and there they  
clense them of their soule stinke. A Fesant  
as it is aforesaid, but the skin is not whol-  
some, then take the heads of al field birds,  
& wood birds, as Fesant, Peacock, Par-  
trich, Woodcock, Curlew, for they eate in  
their degree soule things, as wormes,  
loades, and other such.



## The second Part of the Sewing of Fish.

### The first course,



**D** goe to the Sewing of  
fish pascalade, Penewes  
in Setw, of Porpos or of  
Salmon, bakte Herring  
with Sugar, Greene fish,  
Pike, Lamprey, Salens. Porpos roasted,  
bakte Gurnard, and Lamprey bakte.

### The second course,

Gelly whit and red, Dates, in Con-  
fect, Conger, Salmon, Dozey, Bzt, Tur-  
but, Halibut for standard, Base, Trout,  
spallet,

spallet, Chebin, Sole, Teles and Lam-  
prey roast, Lench in Gelly.

The third course.

Fresh Sturgtion, Bream, Pearch in  
Gelly, a Foule of Salmon, Sturgtion,  
Welkes, Apples and Pears, roasted with  
Sugar Candy. Figs of Malike and Rat-  
fins, Dates capt with minced Ginger,  
Wafers and Iprocas they bee agreeable:  
this Feast being done, voyd ye the Table.

Of the Carving of Fish.

**T**he Carvbr of Fish, must see to pe-  
son & surment, the tayle & the liber,  
ye must looke if there be a salt Dorpos or  
Sole, Currentine, & doe after the form of  
Wentson, baked Herring, and lay it whole  
upon your Soberaignes Trencher, white  
Herring in a Dish, open it by the backe,  
picks out the bones and the row, and see  
there be Mustard. Of salt-fish, greene-fish  
salt salmon, and Conger, pare away  
the skinne: Salt-fish, Stockfish, Mar-  
ling, Packrell, and Hake with Butter,  
take away the bones and the skinnies: a  
Pike, lay the womb upon his Trencher,  
with Pike sawce enough, a salt Lamprey,  
gobon

gobon it in seven or eight peeces, and lay it to your Soberaigne: a playce, put out the Water, then crosse him with your Knife, cast on Salt, Wine, or Ale. Cur-nard, Rochet, Bream, Chebin, Bafe, Pellet, Roch, Pearch, Sole, Packrell, Whiting, Haddock, and Codling, raise them by the backe, and picke out the bones and cleanse the relet in the belly: Carp, Bream, Sole and Trout, back and belly together: Salmon, Conger, Sturgeon, Turbuttr-bol, Thornback, Houndfish and Halibut, cut them in the Dishes, the Porpos about, Wench, in his sawce, cut two Celes and Lampreys roast, pull off the skin, pick out the bones, put thereto Vinegar and powder: a Crab, break him asunder in a dish, and make the shell cleane, and put in the Rasse againe, temper it with Vinegar and powder them, cover it with bread, and send it into the kitchen to heat, then set it to your Soberaigne, & lay them in a Dish: a Crevts, dight him thus, part him asunder, and fill the belly, and take out the fish, pare away the red skin and mince it thin, put Vinegar in the Dish, and set it on the Table without heating: a Foule of Sturgeon, cut it in thinne morsels, and lay it

it ro  
F  
then  
and  
take  
brea  
nam  
and  
the  
beat  
Sh  
ging  
Lan  
culat  
in g  
in fe  
Alm  
Out  
Por

M  
ling  
with  
glon  
prey



it round about the Dish.

Fresh Lamprey bake, open the paskie, then take white bread, and cut it thinne, and lay it in a Dish, and with a spoone take out Gallentine, and lay it upon the bread with Red Wine and powder of Cinnamon, then cut a Gobon of the Lamprey, and mince the Gobon thinne, and lay it in the Galentine, then set it on the fire to beate. Fresh-berring with salt and wine, Shrimps well picked, Flounder, Gudgeons, Penewes, and Guttels, Teles, and Lampreyes: Sprats is good in sew, Muckalade in woods, Oysters in sew, Oysters in grabb, Penewes in porpas, Salmon in feele Gelly white and red, Creame of Almonds, Dates in Confects, Peares and Quinces in syrup, with parley rootes, portus of boundfish raffe standing.

Of the sawces of all Fish.

**M**illard is good for salt Herring, salt fish, salt Conger, Salmon, sparkling, salt Tele, and Ling: Vinegar is good with salt porpos, Larrentine, Salt Stargion, Salt Whilpole, & salt whale, Lamprey with Galentine: Herjapce, to roach,  
Dace

Dace, Breame, Polet, Dace, Flounders, Salt Crab and Chevine with Powder of Cinamō: to Thornback Herring, Round-fish, Haddock, Whiting, and Cod, Vinegar, Powder of Cinamon and Ginger, green sawce is good with Green-fish and Halibut, Cottell and fresh Turbot: put not your greene sawce away, so; it is good with Mustard.

#### The Chamberlaines Office.

**T**he Chamberlaine must be diligent & cleanly in his office, with his head combed, and see to his Soveraign, that he be not negligent of himselfe, and see that he have a cleane Shirt, breech, paticote and doublet, then brush his hosen within, and without, and see his shoone and his slippers be clean and at moyne when your Soveraigne will arise, warm his Shirt by the fire, and see pee have a foot sheet made in this manner. First set a chaire by the fire with a Cushion, another under his feet then spread a Shirt under a chair & see there be ready a Kerchiefe, and a Combe, then warme his paticote, his Doublet and his stomacher, and then put on his doublet and his stomacher, and then put on his

his hosen and shoone, or slippers, then strike up his hosen mannerly, and tie them up, then button his Doublet hole by hole, & lay a cloath upon his necke and head, then looke ye have a Basen and Chwer with warm water, & a towel to wash his hands, then kneel upon your knee and aske your Soberaigne what robe he will weare, and bzing him such as he commandeth, and put it upon him, and take your leave mannerly, and goe to the Church or Chappell to your Soberaignes closet, and see there be Carpets and Cushions, and lay down his bookes of Prayers, then draw the Curtaines, and take your leave goodly, and goe to your Soberaignes Chamber, and cast all the cleathes off the bed, and beate the Feather-bed, and the Bolster, but looke ye waste no Feathers, then the blankets, and see the sheets be faire and sweete, or else looke yee have cleane sheetes, then lay the head sheetes and the pillowes, then take up the Towell and the Basen, and lay Carpets about the bed or in Windows and Cupboord layds with cushions: also looke there be a good fire burning bzyght, and see if the house of easement be sweet and cleane, and the

the p[ri]nce boord covered with greene cloth  
and a Cushion, then see there be blanket  
doun, or Cotton for your Soberaigne,  
and looke yee have a Basen and Civer  
with water, and Towell for your Soberaigne;  
then take off his gowne, and bring  
him a mantle to keep him from cold, then  
bring him to the fire and take off his Shoon  
and his Hosen, then take a faire Kerchiefe  
of reines and combe his head, and put on  
his Kerchiefe and his Bonet: then spread  
downte his bed, lay the head sheete and  
the Pillowes, and when your Soberaigne  
is in bed, draw the Curtaines, and see  
there be moxer or ware of perchaours ready,  
then drive out dogges or Cat and looke  
there be Basens and Urinal set neer your  
Soberaigne, then take your leave manerly,  
that your Soberaigne may take his rest  
merrily.

Of the knowledge which is required of  
the Marshall and the Vsher.

**T**he Marshall and the Vsher must  
know all the Estates of the Land,  
and the hight Estates of a King with the  
blood Royall.

The

The Estate of a King.

The Estate of a Kings sonne, a Prince.

The Estate of a Duke.

The Estate of a Marquesse.

The Estate of an Earle.

The Estate of a Bishop.

The Estate of a Vicount.

The Estate of a Baron.

The Estate of the three chief Judges and  
the Maior of London.

The Estate of a Knight Bachelor.

The Estate of a Knight, Deane, Archdea-  
con.

The Estate of the Master of the Rolles.

The estate of other Iustices, and Barons  
of Checker.

The Estate of the Maior of Calice.

The Estate of a Doctor of Divinity.

The Estate of the Doctor of both the  
Laws.

The Estate of him that hath beene Maior  
of London, and Sergeant of the Law.

The Estate of a Master of the Chancery,  
and other Worshipfull Proschers and  
Clarkes that be graduable, and all other  
orders of chaste persons and Prelats, wor-  
shipfull Merchants, and Gentlemen, all  
these may sit at the Squires Table.

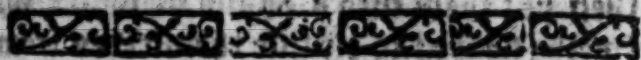
A



A Duke may not keepe the hall but each Estate by themselves in Chamber or in Pavillion, that netther see other: Marques, Carles, Bishops and Alcounts, all these may sit at a messe: a Baron and the Mayor of London, and three chiefe Judges, and the Speaker of the Parliaments, all these may sit two or three at a messe: and all other states may sit three or foure at a messe: also the Marshall must understand and know the blood Royall, for some Lord is of the blood Royall, and of small libellhood, and some Knight is wedded unto a Lady of Royall blood, she shall keepe the Estate of her Lords blood, and therefore the Royall blood shall have the Reuerence, as I have shewed you before: also a Marshall must take heed of the birth, and next of the line of the blood Royall: Also he must take heed of the Kings Officers, of the Chancelloz, Steward, Chamberlaine, Treasurer, and Comptroller.

Also, the Marshall must take heed unto strangers, and put them to worship and reuerence, for if they have good cheere it is your Soveraignes honour. Also a Marshall must take heed, if the King send your

your Soberaigne any message, and if hee  
send a Knight, receiue him as a Baron,  
and if he send a Yeoman, receiue him as a  
Squire, and if he send a Groom, receiue  
him as a Yeoman. Also it is no rebuke to  
a Knight, to set a groom of the Kings at  
his Table.



A true and approved Receit, for the  
right making of the best  
Ipocras.

**T**ake of Grains halfe a dragm, take of  
Cinamon 4. ounces, of Ginger, two  
ounces, of Nutmegges halfe an ounce, of  
Cloves and Mace of either a quarter of an  
ounce, bruisse these well in a Mortar, and  
infuse them in a gallon of white-wine 4.  
or 5. dayes, the vessell being close stoppt,  
then put to it a pound of sugar, and a half,  
when the sugar is dissolved, put to it halfe  
a pinte of Rose-water, and as much milk:  
let it stand a night, and then let it runne  
through an Ipocras Bagge, then may you  
put it into a fine new Randle if you pur-  
pose to keepe it, or if you spend it present-  
ly, you may put it into certaine pots for  
the present.

An excellent and much approved receit,  
for a long Consumption,

**T**ake 8. 10. or 11. white Snaples, and  
breake away their shells from them,  
then put them into a bowle of water for  
twelve houres, to cleanse themselves from  
their slime, then take them from that wa-  
ter, and put them into another bowle of  
running water for twelve houers more,  
then take them out, and put them into  
halfe a pinte of white wine, and keepe  
them in it, twelve houres, then take a  
quart of Red Cowes milke, and put the  
Snaples out of the wine into the milke,  
and boyle the quart of milke with the  
Snaples put into it, untill it be boyled to a  
pinte, then put into it one ounce of Candie  
Sugar, and so give the sick party the same  
to drinke every morning, and at foure of  
the clocke in the afternoone, but you must  
not let the sick party eat or drinke any  
thing else for the space of two houres af-  
ter they have taken this Recett, and with-  
out all doubt, this being duly made and  
taken accordingly, will with Gods helpe  
recovery the party being very weak and  
sore

la  
a  
p  
cu

88  
88  
88

A

A Bi

The th  
Anoth  
seaso  
meat

The sec

The fir

Meat

to bri

ter Se

A second

A Tabl

## The Table

farre spent in this long lingering sicknesse  
and of my knowledge hath bene often ap-  
proved, and is found an excellent Recett to  
cure the same disease.



## A Table of the first book.

A Bill of service for an extraordinary Feast  
for Summer season: fiftie dishes  
to a Messe

- |   |  |
|---|--|
| <p><b>T</b>he first course.</p> <p>The second course for the same Messe.</p> <p>The third course for the same Messe.</p> <p>Another direction for a bill of fare for winter season, which also serveth to set forth your meat in order.</p> <p>The second course for the same Messe.</p> <p>The first course for a small common Service of Meate, to direct them which are unperfect, to bring them to further knowledge of greater Service.</p> <p>A second course to the same Messe.</p> <p>A Table of direction for a bill of Fare for Fith dayes,</p> | <p>Fol. 3.</p> <p>4</p> <p>5</p> <p>6</p> <p>7</p> <p>8</p> <p>9</p> |
|---|--|

## The Table.

dayes and Fasting dayes, Emberweeks, or -Lent.	
The first course for the same dyer.	9
The second course for the same dyer.	10

## *Boylde-Meates.*

<b>T</b> O boyle a Capon Larded with Lemmons, on the French fashion.	11
To sowce a Pigge.	11
To sowce Oysters.	12
To sowce a Pike, Carpe or Breame.	13
To boyle Flounders or Gudgeons on the French fashion.	14
To boyle a Gurnet on the French fashion.	14
To boyle a legge of Mutton on the French fashi- on.	15
To hash a legge of Mutton on the French fashi- on.	15
To roast a Legge of Mutton on the French fa- shion.	16
To roast a Neares tongue on the French fashi- on.	16
To boyle Pigeons with Rice on the French fa- shion.	17
To boyle a Rabbet with Hearbes on the French fa- shion.	17
To boyle Chickens in whitebroth.	18
To boyle a Teale, or widgeon, on the French fa- shion.	19
To smooore an old Coney, Duck, or Mallard on the	





# The Table.

the French fashion.

Another way to boyle Chickens, or Pigeons with  
Goose-berries or Grapes.

To boyle a chine of Mutton, or Veale, in sharp broth  
on the French fashion.

To boyle Larkes or Sparrowcs;

## Baked-Meates.

A Made dish of Coney Livers.

A made dish of sweet breads.

A made dish of Sheeps tongues.

A Florentine of a Coney, the wing of a Capon,  
or a Kidney of Veale.

A frydayes Pye, without either flesh or fish.

A Chewet of Stockfish.

A quarter tart of Pippins.

A Gooseberry tart.

A Cherry tart.

To make an Oyster-pye.

A made dish of Muscels and Cockles.

To bake a Neates-tongue to be eaten hot.

A delicate Chewet.

To make an Vmble-pye, or for want of Vmbles,  
to doe it with a Lambes head and Purtenance.

To bake a Calves Chaldron.

To bake a Carpe.

To bake a Tench with a pudding in her belly.

# The table.

To bake Eeles:	31
To bake Chickens with Grapes.	31
To bake a steake pye with a French pudding in the pye	31
To make a good quince pye.	32
To make a pippin pye.	33
To bake a Pigge.	33
To bake Fallow Deere in the best manner.	33
To bake red Deere.	34
To bake a wilde boare.	34
To bake a Swanne.	35
To bake a Turkey or Capon.	35
To bake a Hare on the French fashion.	35
To bake a wilde Goose or Mallard.	36
To bake a Curlew or Herneshaw.	36
To bake Woodcocks or Blackbirds.	37
To bake Larks or Sparrowes.	37
Fritters on the Court fashion.	37
To make Pancakes so crispe that you may see them upright.	38
A Sallet of Rose buds and Clove Gillyflowers.	38
To keepe greene Cucumbers all the year.	38
To keepe broome Capers.	38
Purslaine stalkes.	39
To make Caper-rowles of Riddish Cods.	39
Divers Sallets boyled.	39
Buds of Hops.	40
A Sallet of Mallower.	40
A Sallet of Burdock-roots.	40
	70

To m

A

A Freg

A Cat

A Swa

A Lev

A Chiv

A Ric

A Flor

A Mar

Anoth

A Pud

To m

Dropt

A fon

To m

To m

To m

To m

To r

bak

To m

To b

To fa

# The Table.

To make blancht Manchet in a Frying-panne

41

## Puddings.

A Farced Pudding.

A Pudding of Veale.

A Fregeley of Egges.

A Cambridge Pudding.

A Swan or Goose pudding.

A Leveridge or Hogs Pudding.

A Chiveridge Pudding.

A Rice Pudding.

A Florentine of Veale.

A Marrow roast.

Another in a Fryingpan.

A Pudding stewed between two dishes.

To make French pusses with green Hearbes

Dropt Rallins.

A fond Pudding.

To make Pusses on the English fashion.

To make a pudding in a Fryingpan.

To make Apple pusses.

To make Kickshawes.

To make some Kickshawes in passe to fry or

bake in what forme you please.

To make an Italian pudding.

To boyle a Rack of Veal on the French fashion

To farce a Leg of Lamb on the French fashion.

N 4

36.

## The Table.

To hash Deere, Sheepe, or Calves tongues on the French fashion. 57

## English Cookery.

<b>T</b> O boyle a Capon:	58
To garnish your Dishes.	59
To boyle a Capon another way.	59
To boyle a Capon in Rice.	60
To boyle a Capon with Oysters, and pickled Lemon.	61
To boyle a Capon with Pippins.	62
To boyle Chickens in Whitebroth.	36
To boyle Chickens in Soope.	63
To boyle the common way.	64
To boyle Chickens with Lettice, the best way.	65
To boyle a Rabbet.	66
To boyle a Rabbet with Grapes and Gooseberries.	66
To boyle a Rabbet with Claretwine.	66
To boyle a wilde Ducke.	67
To boyle a tame Duck, or Widgin.	67
To boyle Pigeons.	68
To boyle Pigeons with Capers or Sampyre.	68
To boyle Sawceges.	69
To boyle Goose Giblets, Swannes Giblets.	69
Giblets with Hearbs and Roots.	70
To smooore a Racke, or ribbes of Mutton.	70
For the fillets of a Veale, smooored in a frying-panne.	71

## The Table.

A Dish of steakes of Mutton, smoores in a frying-pan.	71
To smoores a Chicken.	72
To fry Muscels, Pery-winckles, or Oyfters to serve with a Duck, or single by themselves,	72
To marble Smelts, Soales, Flounders, Plaice, &c	73
To Conger Beles in Collars, like Brawne.	73
To sowce a Pigge in collars.	74
To sowce a breast of Veale.	75
To hash a shoulder of Mutton, or a legge of Lamb	75
A leg of Lambe farst with Hearbs.	76
To smoores Calves feet.	77
Another way.	77
To hash Neates-tongues.	78
The same with Chest-nuts.	78

---

## Certaine Gellies.

<b>C</b> hrystall Gelly.	79
To make Gelly of Pippins of the colour of Amber.	80
To make a Gelly of Pippins, orient red as Rubie.	81
To make white leach of Almonds. As also afterward to make it either yellow, Greene, or red.	81



# The Table.



## A Table of the second book

To boyle a Capon larded with Lemmons, on the French fashion.	87
To boyle chickens.	88
Another way to boyle Chickens; or a Capon in White broth.	89
Another way to boyle Chickens for one that is sick, and to provoke sleep.	90
Another way to boyle them on Sorrellsops, for him that hath a weak stomack.	91
To boyle a partridge.	91
To boyle a Legge of Mutton on the French fashion.	93
To farce a Legge of Mutton.	94
To farce a legge of Lambe.	95
To stew Trou's.	96
To make a farst pudding.	97
To boyle a Pike.	98
To farce a Legge of Mutton on the French fashion.	99
To boyle a Carpe or Breame.	101
To boyle a Wild Duck, Widgein, or a Teale on the French fashion.	102
Another way to boyle smaller Carpes or Breames.	103

Ano

Ano  
To  
To 6  
To 6  
To 6  
cor  
a K  
of  
To 6  
To 6  
Ano  
To 6  
To 6  
To 6  
To m  
To 6  
ton  
To 6  
T  
T  
To m  
To 6  
To m

## The Table.

Another way to boyl a Leg of Mutton or Lamb.

To boyle Bees.

To boyle a Rabber.

To boyle Lamprels.

To boyle a Neck, or a Loyne, or a Chine of Mutton or to boyle a Neck, or Legge, a Filler or a Knuckle of Veale, or to boyle a Leg or Loyn of Lamb.

To stew Smelts or Flounders.

To boyle Pigeons on the French fashion.

Another way to boyle a Pike.

To boyle Olives of Veale.

To boyle a Muller, or a Pike with Oysters.

To boyle a tame Duck.

To make a rasher of Mutton, or of cold Lamb.

To boyle a Knuckle of Veale, or a necke of Mutton.

To stew the ribs of a necke of Veal in steakes.

---

## *Bakte Meates, and Kick-shawes.*

To make a grand Saller.

To sowce a Pigge.

To make pus-passe.

To roast a Leg of Mutton, or a Cowes Vdder.

To make an Olive Pye to be eaten hot.

To

## The Table.

To roast a shoulder of Mutton to serve for either dinner or supper.	124
To bake a Chicken-pie to be eaten hot.	124
To roast a Neates tongue to be eaten hot.	125
To bake a Neares tongue to be eaten hot.	126
To bake a pigge with a pudding in his belly.	127
To bake a Pigge to be eaten hot.	128
Another way to roast a Legge of Mutton.	129
To bake a steake pie of the ribbes of Mutton, to be eaten hot.	130
To roast a Neck of Mutton.	131
To make a Hartichoak pie to be eaten hot.	132
To roast a Shoulder, or Hanch of Venison, or a Chine of Mutton.	133
To make Chewets of Veale.	134
To roast a Capon with Oysters and Chestnuts	135
To bake a Quince, or a warden Pie, so as the fruit may be red, and the crust pale and tender.	136
To roast a shoulder or a fillet of Veale with farcing hearbes.	137
To fry Calves feet, or Trotters.	138
Buttered Loaves.	138
To fry Sheeps tongues, Deeres tongues, or Calves tongues:	140
Boyle Sallers.	141
A bake pudding after the Italian fashion.	142
To make pusses.	143
Blanch manchet to be made in a Frying pan.	144
To make Peascods, or Dolphins of Marrow, or	

of a  
To m  
To m

T  
Yeom  
The S  
The S  
The C  
Sawce  
The c  
Servic

C  
Cham  
The h  
and  
An ex  
cras  
An ap  
she

## The Table.

of a roasted Kidney of Veale,	144
To make a Livery pudding.	146
To make Rice puddings.	147

### *A Table to the Booke of Carving, and Sewing.*

<b>T</b> ermes for Carving.	151
The Office of the Butler and Pantler,	
Yeoman of the Celler and Ewery.	152
The Sewing of Flesh.	158
The Service of Flesh.	158
The Carving of Flesh.	159
Sawces for all manner of Fowles.	163
The carving of all manner of Fowle.	166
Service for the foure quarters of the yeere.	174

### *Sewing of Fish, first, second, and third course.*

<b>C</b> arving of Fish,	179
Sawces of all Fish.	181
Chamberlaines office.	182
The knowledge which ought to be in a Marshall, and Vther.	184
An excellent Receipt for to make the best Ipo- cras.	187
An approved Receit for the Consumption though the party be far spent.	188

**FINIS.**

# The Table

144  
145  
146

A 144 to the 145 of 144

147

148

149

150

151

152

153

154

A 144 to the 145 of 144

155

156

157

158

159

160

161

162

163

164

165

166





OF  
T

Y  
T  
T

O  
O

A

A

A

A

A

A

A

A

A